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# PROVISIONER

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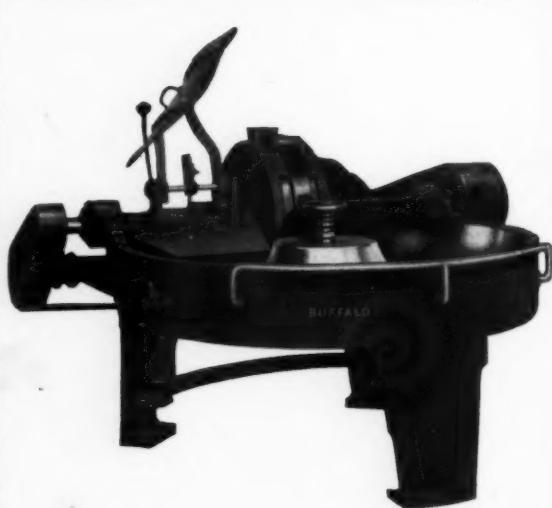
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THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

# THE NATIONAL PROVISIONER

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

# Meat and Gravy

### ALONG THE RATIONING FRONT:

When Chicago stockyards employees this week saw donkeys and camels clamber down from a truck at the yards, they wondered whether camel and donkey steaks were to be added to the daily diet. But investigation disclosed that the animals were only "stopping over" to be fed. It seems the trained group of animals was headed for South Dakota for show engagements.

This meat rationing and all are enough to get one's goat. At least that's what reports say is happening in Houston, Tex., where one packing company is selling its customers goat meat. Losing goats to the slaughterhouse, it seems, is putting a damper on the mohair market, but then one can't eat mohair—or can one? Anyway, the customers said they liked the meat.

Another Texas packing company is waiting for a roundup of more buffalo meat. Harold Ross, assistant manager, said recently that customers are eagerly looking forward to further supplies of the meat, which has gone over with a bang. The firm is not ordinarily engaged in purveying such rare meats, Ross said, but added that the situation was such that any type of edible animal was welcome, both to the firm and its customers.

★ ★ ★

Delegates from seven Canadian livestock markets, attending the convention of the National Livestock Exchange, expressed opposition to rail grading of beef cattle and hogs and of carcass buying of livestock. They said that under compulsory rail grading the farmer had lost one of his few remaining rights to sell where and when he wished.

★ ★ ★

"The Dehydrated Foods Cooking Manual," the first American cookbook which deals exclusively with the preparation and cooking of dehydrated foods, will serve as a training manual in new courses planned for all Army cooks.

★ ★ ★

The Naval Air Station at Memphis, Tenn., in establishing its own blood plasma bank, made certain that there would be no beefing by the donors. A dinner featuring a 1 1/4-lb. T-bone steak was given to the sailors afterwards.

★ ★ ★

In the face of current meat shortages, it's no wonder March came in like a lion instead of a lamb.



# HELP MAKE BULLETS

War workers need two things . . . material to work with and food. Every piece of machinery you obtain as new equipment or for maintenance takes just that many man hours away from bullet making and every time there is a stoppage for repairs in your plant, it's less food for workers and fighters. It is your duty to conserve metal parts and to keep your plant going.

That is why proper lubrication is of vital importance. That is why LUBRIPLATE is so widely used in the food industries. In addition to doing a better lubrication job, LUBRIPLATE prevents rust and corrosion even in the presence of many food acids. It withstands hot



water and doesn't "wash out" of bearings. It is clean, it does not contaminate foods.

Just think what it would mean to you if you could double or treble the life of your bearings, reduce parts replacement and avoid unnecessary interruptions. That is what scores of bottlers, canners and other food packers are accomplishing with LUBRIPLATE lubricants. Your investment in machinery and your interest in the war effort are certainly great enough to warrant your investigation of LUBRIPLATE. Write today for a free copy of the "LUBRIPLATE Film" written especially for the food packer.

The National Provisioner—March 6, 1943

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*Give Your Liver Sausage Sales-Appeal  
with*

# Armour's Natural Casings

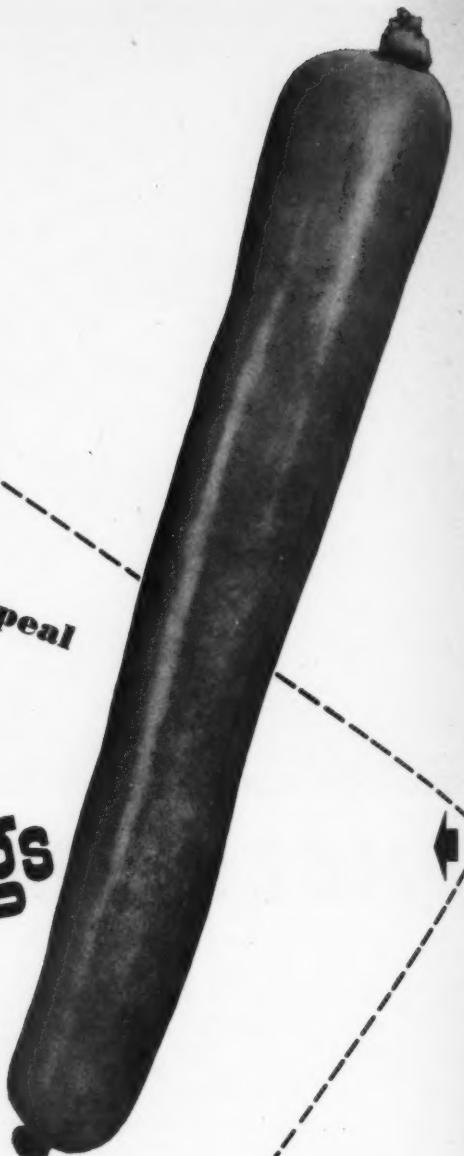
Sales-appeal starts with eye-appeal . . . and that's why Armour's Natural Casings are your wise choice.

For these clear, white casings dress up liver sausage . . . make it extra-inviting to customers, at first glance!

But that's only half the story. Armour's Natural Casings keep your sausage as fresh and tasty as it looks! Seal in the rich goodness longer . . . so customers always get your product at its best!

There's a wide variety of Armour's Natural Casings . . . uniformly graded for size, free from imperfections. You'll find the answer to your liver sausage casing problems when you order Armour's. And you'll be giving your product the eye-appeal that means added sales-appeal!

*If you are making sausages for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.*



**ARMOUR AND COMPANY**

## Try Brown's Cure of Retail Price Ceilings and Slaughter Licensing

PRICE Administrator Prentiss Brown's four-point program to correct the present meat situation and eliminate black markets without resorting to livestock ceilings appeared well on its way this week as OPA released dollar and cents retail maximums on pork products (see page 21) and the Department of Agriculture announced its plans for licensing all commercial slaughterers (see summary in right hand column).

"The American Meat Institute will give its wholehearted support to the government's licensing program just announced," the association declared in a weekend statement. "We hope," said the AMI, "that the program will be vigorously enforced. Every company in the meat industry is in favor of anything that will break up the illegal sale of meat, which is seriously interfering with our war efforts.

"We have stated before and we repeat that black market operations in meat have created a desperate situation which deserves speedy correction by the gov-

### Bill Would Prohibit Below-Cost Ceilings

OPA would be prohibited from fixing below cost the maximum prices of meat or any other agricultural commodity or any commodity processed or manufactured from an agricultural commodity under a proposed amendment to the Emergency Price Control Act of 1942. The bill was introduced in the House by Representative Elliott of California.

Under an existing section of the price control act, OPA is required to see that processors receive a fair margin in establishing maximum prices. However, Price Administrator Prentiss Brown admitted that OPA has not complied with this requirement in the case of meat in his testimony before a Senate committee this week (see next column).

The new amendment states that "no maximum price shall be established or maintained under this act or under the Emergency Price Control Act of 1942, as amended, for any agricultural commodity below a price equal to the total of all costs of production of such commodity, or for any commodity processed or manufactured in whole or substantial part from any agricultural commodity below a price equal to the total of all costs of production of such commodity plus all costs of processing or manufacturing such commodity."

ernment, both now as well as under the licensing system. It is hoped that through its licensing system the government will be able to prevent the siphoning of meat from normal channels of trade and that this industry will be able to get sufficient quantities to meet government requirements and the requirements of heavily populated areas in the United States which normally rely on interstate shipments from areas where large quantities of meat are produced."

Administrator Brown's program for solving the meat problem calls for:

- 1.—Specific dollars and cents retail ceilings on meat.
- 2.—Licensing of all commercial slaughterers.
- 3.—A campaign of public education on the dangers of black market meat.
- 4.—Strict enforcement of existing meat ceiling regulations and the restriction order.

OPA chief Brown told a Senate agriculture subcommittee that if these steps fail to make it possible for the packer to operate at a normal margin of profit, "I'm going to advocate ceilings on live hogs as a starter."

The administrator agreed with packer witnesses who stated that OPA had not complied with the congressional mandate requiring that a fair and equitable margin be allowed to processors of agricultural commodities. He promised that it would be his aim to see that such a margin is allowed. (A bill prohibiting OPA from establishing agricultural product ceilings below cost has been introduced in Congress, see lefthand column).

Administrator Brown could offer only three possible solutions to the packers' problems: 1) To raise meat prices, a method which would be dangerous because it might start a spiral of rising wages, livestock prices, etc.; 2) The four-point program outlined above, and 3) Livestock ceilings. He said that the difficulty of working out a practical plan to control livestock prices would make the latter solution a last resort.

Meanwhile, it became apparent this week that meat industry leaders were developing their own plans for solving the industry's problems. There were confused reports on the nature of the tentative proposals which may be evolved as a result of a series of packer meetings, and which may or may not be placed before the government, but it was clear that every phase of the situation was receiving thorough study by experts in the field.

(Continued on page 19.)

## USDA Announces All Slaughterers Must Be Licensed

TWIN orders issued by Secretary of Agriculture Claude R. Wickard Friday announced three phases of a national meat management program designed to prevent black market operations, to obtain adequate supplies of meat for direct war needs and to secure the necessary control over the supply of meat, so that it can be thoroughly distributed through consumer rationing.

1.—All livestock slaughterers who sell meat, including farmers and local butchers, are to operate under a slaughter permit system and as an aid to enforcement will be required to stamp their permit number at least once on each wholesale cut.

The permit will be issued by the county U. S. Department of Agriculture war board at country points and by local USDA offices in cities. The permit numbers, in most cases, will be federal, state, county or city inspection numbers. Where no inspection is now in force numbers will be assigned.

(Continued on page 29.)

### Point Rationing of Meat Starts April 15

Consumer meat rationing will start around April 15 as one phase of a program calling for controlled distribution of fresh and cured meat, cheese, canned meat and fish, butter, lard and cooking fats. The red coupons of War Ration Book No. 2 will be utilized, according to a recent report from Washington.

It is understood that each of the meat products—including all major cuts and variety meats—as well as butter, cheese and fats, will be assigned a point value which will be interchangeable among any of these commodities or any combination. Presumably the consumer will be able to use all his points for the purchase of meats if he does not want or need any of the other rationed products. Conversely, he could use all his points for cheese, butter and other fats.

It is reported that OPA's rationing division is working on a set of point values for meats; the total number of points available per consumer per period has not been disclosed. It has been unofficially estimated that an average of about 1 1/4 lbs. of meat per week will be available for each person when rationing starts.

# Use Paint to Boost Plant Lighting and Increase Production



HERE'S one way you may be able to improve your plant and its efficiency without the difficulties attendant on obtaining some types of equipment and supplies at the present time.

For some time illuminating engineers have recognized the value of paint as an aid to illumination and, conversely, its role as a light-robbing when used incorrectly or neglected. However, exact determination of the principles involved and their practical application in industrial painting and illumination have been developed only in recent years. Much attention has been focused on this subject since the war began because of the need for increased efficiency and output in establishments producing war materials and the necessity of conserving electricity and metals used in lighting fixtures.

The type of paint used on walls, ceiling, floor and even on machinery has been found to have a direct relationship to the intensity of illumination at the point of work and thus to the efficiency of the worker and the speed of operations. Since paint is being utilized as an aid to illumination in a great many kinds of industrial plants, there is no reason why it cannot be used advantageously in packinghouse departments where illumination is poor to fair and where operations are somewhat critical—the bacon slicing and packing room, pork cutting floor, hog and cattle killing floors, canning room and trimming room.

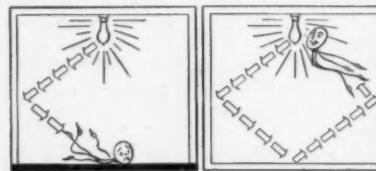
Even in plant locations where high levels of illumination are not considered necessary, and in sales and storage coolers and chill rooms, the proper use of paint to increase the effectiveness of lighting installed there may increase efficiency or cut costs. In some coolers, for example, use of light-aiding paints may make it possible to reduce the number of lamps in the room and thus cut the refrigeration load.

Moreover, in rooms where lighting is poor, proper painting and maintenance of the paint are relatively simple meth-

ods of improving conditions for the duration, even though a priority may be required for the amount of paint used in a packinghouse. Smaller quantities of paint may still be obtained in retail stores.

According to a paper presented at the wartime lighting conference of the Illuminating Engineering Society by Arthur A. Brainerd, Philadelphia Electric Co., and Robert A. Massey, E. I. duPont de Nemours Co., it is practical, by a scientific use of color, to increase the illumination from many light systems 100 per cent without any change in lighting equipment or any increase in wattage.

Somewhat similar conclusions were reached by the research division of the New Jersey Zinc Co. after an earlier study of "the influence of the reflecting characteristics of wall paints upon the intensity and distribution of artificial and natural illumination."



Lighting engineers measure the effectiveness of illumination by the "coefficient of utilization." This is the result of taking the area in square feet of an arbitrary plane (usually horizontal and 30 in. above the floor), multiplying it by the illumination in footcandles and dividing it by the rated lumens of the lamp or lamps. By this method, in a room of 100 sq. ft. area, lighted by a 500-watt (10,000-lumen) lamp, the utilization coefficient would be 50 per cent if the illumination is 50 foot-candles, or 100 per cent if the figure is 100 foot-candles.

Messrs. Brainerd and Massey pointed out in their paper that 100 per cent utilization of reflected light is not diffi-

Paint's light-reflecting quality is properly utilized in the well-painted cooler above, which has ceiling, wall and fixture surfaces of shades which aid illumination.

cult of achievement since a lumen doesn't close its eyes, turn up its toes and die merely because it has fallen on a working plane. In fact, if given half a chance it will bound back and try again and again. This is most graphically illustrated in the small sketches in adjoining column which show (left) how a lumen—unit of light—is quickly absorbed when it strikes a dark surface and (right) bounces when all flat surfaces are painted with light-reflecting finishes.

In studies of "three-dimensional seeing"—a science of color and light developed by Mr. Brainerd in collaboration with the duPont company—a factory classroom, the dimensions of which were particularly unfavorable to a high light utilization, was chosen for test purposes. The room (11 ft. 4 in. by 22 ft., with a 10-ft. ceiling) was lighted by two 500-watt silvered bowl incandescent lamps on 18-in. drop cords.

According to ordinary industrial painting practice there was nothing particularly wrong with the room. The white ceiling and sidewalls (with gray dado) had lost much of their original whiteness and reflection value. The floor was dark maroon and the room was equipped with dark mahogany furniture.

However, under these conditions only one-fourth of the light given out by the lamps reached the working level and there was a light utilization coefficient of only 27 per cent. In a series of experiments the ceiling was repainted with one coat of light cream paint, raising the coefficient of utilization from 27 to 33 per cent; the ceiling was again painted in a lighter tone of cream (reflection factor 85 per cent); the sidewalls were refinished with a neutral green paint (reflection factor 72 per cent); the dark table and chairs were replaced with blond furniture and the

dark maroon floor was recoated with white deck paint stippled with spruce brown (reflection factor 70 per cent).

As a result of this planned use of all reflecting surfaces the reflection factor was raised progressively with each color change, finally being increased to 70 per cent for the entire room. The coefficient of light utilization was brought up to 55 per cent—an improvement of more than 100 per cent.

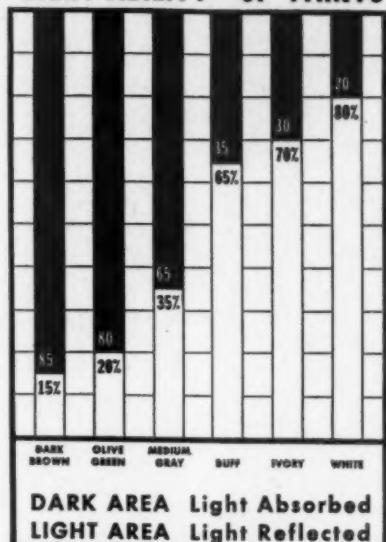
Similar, although probably not as spectacular results, can be obtained by use of light-reflecting paints on ceiling, walls and all horizontal surfaces, such as benches, floors, tables, etc., in larger working areas. Such "painting for light" might start by refinishing the ceiling with a high-grade white or light ivory paint, preferably having an eggshell or matte finish. It should be possible, with present finishes, to maintain an 80 per cent reflection-factor. Next, refinish the sidewalls with a slightly darker paint such as light green, with a 65 per cent reflection. Third, refinish all horizontal surfaces, benches, floors, tables, etc. in a paint of at least 40 per cent reflection-factor. Fourth, give all machines a "three-dimensional" finish.

#### Special Machinery Paints

The fourth point has not been mentioned heretofore but is worthy of comment, even though it is not so applicable in the packinghouse as in the machine shop. It involves painting machinery in colors having high reflection qualities and "spotlighting" working parts in a hue contrasting clearly with the machine body. Thus the machine body might be painted in a high-reflecting gray and working parts in a light buff.

As a result of painting machinery

## "LIGHT-ABILITY" OF PAINTS



Georgia Power Company

with high light-reflecting finishes of contrasting hues, operators see their work in three dimensions, sharp and clear, errors and rejects are cut to a minimum and increased production, uninterrupted by accidents or loss of man-hours, is a natural result.

This principle might well be adopted in the packinghouse in painting the bacon forming press, stuffers, etc.

Compared with many industrial plants, certain packinghouse rooms—those with light tile walls and cream or white ceilings—probably have fairly high coefficients of light utilization.

#### LIGHT MUST FIGHT IN THESE TWO ROOMS

Both cutting floor and killing floor shown here could be illuminated much more efficiently and economically were paint's light-reflecting quality utilized, together with modern, better-located lamps. Note how light is lost on surfaces of low reflective quality.

However, where the tile walls are brown, as many are, the coefficient will not be so high, and there are many meat plant locations where ceiling, walls and floor are in such dark colors, or so poorly maintained, that great quantities of light are necessary to provide mediocre intensity of illumination.

In some meat plant departments, the factor of overhead rails, ducts, piping, etc. may interfere with maximum utilization of the light-reflecting qualities of ceiling, walls and floor.

#### Choosing the Colors

How can the packer know what paint colors to use?

The New Jersey Zinc Co. points out that "for paint to be most effective and most economical, it must distribute the greatest amount of light over the broadest area. Of all the industrial paint colors, white possesses the highest light reflecting value. Also the lighter the color, or the nearer the tint to white, the higher its value as a distributor of light."

The chart on "the light-ability of paints" at the left gives reflection factors for some of the most common colors. However, since the definitions of the terms "buff," "medium gray" and "brown" may differ from manufacturer to manufacturer and painter to painter, it is desirable to have actual color samples and their reflection factors in determining what paint should be used.

The duPont company has developed a color selector by which suitable colors can be chosen for any industrial area, both for machinery and working surroundings. With this selector it is possible to visualize several ceiling, wall and floor combinations. These have been selected scientifically and may be used continuously without undue eye fatigue for workers. All colors have been selected for their light-reflective properties and ability to insure maxi-

(Continued on page 31.)





# CAREFUL HANDLING OF HIDES IS VITAL TO THE WAR EFFORT

**G**OOD hide take-off and cure are essential at the present time when our leather supply is smaller than our needs. Hides which are scored, miscut or damaged in cure do not yield full measure of good leather, thereby reducing the amount available for our armed forces and civilians. Anything which can be done to improve hide take-off and cure at the present time helps the war effort.

Some of the smaller meat plants are having difficulty in retaining experienced headers, floorsmen, rumpers, backers and neck droppers under present conditions, and in training replacements. As a result, the quality of hide take-off has deteriorated in these plants.

In order to help packers and their employees improve hide take-off and cure, **THE NATIONAL PROVISIONER** will publish a series of four articles—two on hide take-off and two on handling and cure—during the next few weeks. The first article deals with head skinning, foot skinning, leg breaking, ripping open, rimming over, round and shoulder turning, siding and shank pulling.

At least two knives are used by employees working on hides. One is used where the knife will come in contact only with the inside of the hide; the other is for use where the knife will be in contact with the outside of the hide. The latter cannot be kept as sharp as the former because the blade is dulled by sand and other materials. Use of two knives saves time which would be required if one knife had to be resharpened constantly.

At various points in the skinning operation, as will be mentioned later, the

workman must be able to use a knife in either hand.

**HEAD SKINNING.**—After bleeding, the butcher cuts the skin between the horns and then cuts on a straight line from the base of the left horn, alongside the left eye to the nose. The hide is then skinned from the face. Continue around the right jaw to the center of the neck and open the hide to the lip on a line with the incision made by the sticker. Remove the skin from the cheeks and leave no cheek meat on the hide; clean take-off will result in a better cure. After severing the head, it is cut free of the hide around the base of the horn. The ears are not left on the hide.

Operators sometimes puncture the hide during head skinning to obtain a fingerhold; this should be prohibited.

**FOOT SKINNING.**—The carcass is laid on the dressing bed on its back and braced by placing the blunt end of the pritch against the carcass and the sharp point in the pritch plates on the floor (see top page 11). The pointed end of the pritch should never be placed against the hide.

The front feet are skinned first. The hide is cut very closely around the hoof so that the skin will have a straight edge. The dewclaws are cut off and a straight cut is made on the inside from the hoof to the knee joint. The cut is made only far enough beyond the knee to permit unjointing. The sides of the leg are then skinned and the leg cut off at the knee at the upper end of the shin bone. Taking the shin bone in the left hand, the hide on the front is removed by one cut from the knee to the hoof;

this operation frees the leg from the hide.

In this operation the workman must be careful not to leave hide on the leg near the hoof and to avoid miscuts. The heel piece should not be removed with the hide and all tendons and sinews should remain on the carcass.

The hind foot operation is practically the same as for the front foot (see Figure 1, page 11), but *special care must be used to avoid breaking the fell*. The dewclaws are removed, the hide is marked around the hoof and the skin of the leg is split down as far as the heel of the gam. Skin is removed from the gam to permit an incision for insertion of the hoist hooks. The joint is broken (see Figure 2) and the leg removed. The end of the hide should be square when the hind leg is removed. If the fell is broken when skin of the hind leg is split, the shank puller will tear the fell from the shank and web when using his pincers.

**RIPPING OPEN.**—A straight incision (see Figure 1) is then made from the original wound made by the sticker to the pizzle butt. This cut should be deep enough to open the abdominal cavity, but extreme care should be used not to puncture the paunch.

**RIM OVER.**—In rimming over, turning shoulders and rounds and siding, the operator must be extremely careful not to cut the fell. The edges of the brisket on the high or pritch side—that is, the side opposite to that on which the animal is pitched up—are first skinned. The belly on the same side is skinned to the cod fat.

The cod is then cleared and the rim-over is carried forward on the pritch to the pizzle. The brisket on the pritch side is skinned and the rim-over carried on down to the pizzle and is completed to the ribs on both sides of the carcass (see Figures 3 and 4).

In some cases the operator moves from the brisket on the high side to the pritch edge of the belly, continuing the cut on the pritch side as far as the

(Continued on page 30.)



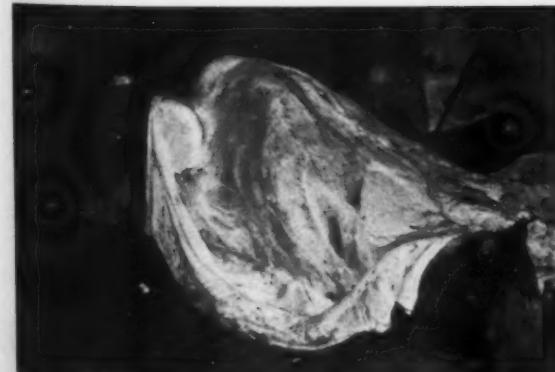
1. Ripping and hind foot operations (Allbright-Nell photo).



3. Rimming over (Allbright-Nell photo).



5. Working toward shoulder (N P photo).



7. Siding the carcass (N P photo).



2. Skinning and breaking hind leg (N P photo).



4. Rimming over (Allbright-Nell photo).



6. Front leg cut needs care (N P photo).



8. Lifting udder from cow (Allbright-Nell photo).

## MEAT INSPECTION CHANGES

The list of meat plants having federal meat inspection is lengthening rapidly under the stimulus of war conditions. Recent changes in the roster of inspected plants, as reported by the U. S. Bureau of Animal Industry:

**Meat Inspection Granted.**—Stadler Bros. Packing Co., 660 Belmont st., Columbus, Ind.; Kuhner Packing Co., 1825 W. Main st., Fort Wayne, Ind.; Royal Packing Co., 1705-1719 N. Vandeventer ave., St. Louis, Mo.; Independent Meat Co., Pine st., Madera, Calif.; Midland Empire Packing Co., Inc., P. O. Box 1375, Billings, Mont.; Port City Packing Co., 4905 Calhoun rd., Houston, Tex.; Lathrop Investment Corp., 13th

and N sts., Imperial, Calif.; Krasn Packing Co., 3290 E. Vernon ave., Los Angeles, Calif.; W. S. Marks, Box 764, Woodland, Calif.; Tudesko, Deller & Hansen, 6th and E sts., Broderick, Calif.; James Allen & Sons, Third st. and Evans ave., San Francisco, Calif.; Gold Medal Packing Corp., 614 Broad st., Utica, N. Y.; Acme Packing & Provision Co., Inc., 9777 E. Marginal Way, Seattle, Wash.; American Stores Co., 320 N st., Lincoln, Nebr., and Lincoln Packing Co.; Kenton Packing Co., Columbia blvd. and N. Burrage ave., Portland, Ore.; Malooly & Azar Co., 2510 Orleans st., Detroit, Mich.; Luer Bros. Packing & Ice Co., 701-731 E. Broadway, Alton, Ill., and Luer Bros. Packing Co.

Way back in the '90s, when the Barber Shop Quartet was the talk of the town, the original U. S. Slicers caused amazement wherever they were used... A later development from the Slicers of the '90s was the line of heavy duty machines, designed and custom-made for quantity production in the packing house field. Like the smaller machine, these quality Slicers took their place as "The World's Best." When peace comes, new U. S. models will be available with qualities and features which all packers will prize more than ever. U. S. Slicing Machine Company, LaPorte, Indiana.

★ BUY MORE WAR BONDS ★

**U.S.**  
SLICERS

Bacon Slicer  
HEAVY DUTY

WORLD'S BEST SLICERS SINCE 1898

Also, Ruchti Brothers Packing Co., Imperial Highway and Garfield ave., South Gate, Calif.; E. B. Manning & Son, 627 E. Beverly blvd., Pico, Calif.; Cadwell, Kelly & Eisenlauer, Box 616, Hanford, Calif.; Globe Packing Co., Inc., 850 N. Shoemaker ave., Norwalk, Calif.; Atlas Packing Co., Inc., 3501 E. Vernon ave., Los Angeles, Calif.; Visalia Meat Co., Inc., Visalia, Calif.; Selma Dressed Beef Co., McCall and Clark aves., Selma, Calif.; Chicago Dressed Beef Co., Southbridge st., Auburn, Mass.; Pureta Sausage Co., 324 Alhambra blvd., Sacramento, Calif.; Donald S. Compton, Elk Grove, Calif.; Geo. A. Hormel & Co., 1045 Brannan st., San Francisco, Calif.; Nalley's Inc., 409 Puyallup ave., Tacoma, Wash.; John Craddock Packing Co., Jefferson st., Brownsville, Tenn.; Bush Bros. & Co., Clinch st., Clinton, Tenn.; Wolin Packing Co., 3401 Michigan ave., Flint, Mich.; The Illinois Canning Co., Hooperston, Ill.; C. Rice Packing Co., Eastern ave. and Patton st., Covington, Ky.; H. F. Busch Co., 4756 Paddock rd., Cincinnati, O.; Golden Oak Packing Co., 1233-1235 George st., Chicago, Ill.; Made Rite Sausage Co., 3353 So. Wagner Pl., Memphis, Tenn.; Herman Kemper's Sons, 2124 Baymiller st., Cincinnati, O.; Providence Public Market, 267 Canal st., Providence, R. I.; Superior Meat Products, 1700 Monroe st., Gary, Ind.; K. B. Products Corp., 123 Columbia st., Hudson, N. Y.; John W. Thrall & Sons, Inc., Pike and Miller sts., Sterling, Ill.

**Change in Name of Official Establishment.**—Tobin Packing Co., Inc., Rochester, N. Y., instead of Rochester Packing Co., Inc., Newark Packing Co., Inc., instead of Newark Packing Co.; Tobin Packing Co., Inc., Albany, N. Y.; and C. A. Van Deusen Co., and The Henry Muhs Co., instead of Albany Packing Co., Inc.

## SEEK MARKETING SPECIALISTS

The U. S. Civil Service Commission announces that agricultural marketing specialists in many commodities are needed for civilian war service. Appointments will be made in foreign countries, as well as throughout the U. S.

Persons are needed to work with marketing problems as affected by lend-lease, food distribution and other war activities in such fields as livestock, meats, dairy products, fats and oils, feeds, poultry and eggs and others. Salaries range as high as \$6,500 a year, but most of the appointments to be made will pay from \$2,000 to \$3,800. Overtime on the basis of 21 per cent of the first \$2,900 will be paid in cases where the aggregate compensation will not exceed \$5,000 a year.

In general, applicants for the junior grade (\$2,000 a year) must have had three years of experience, college training, or a combination of the two in marketing agricultural products. The minimum requirements for the higher grades are proportionately greater. Qualified persons are urged to get complete information and applications at first- and second-class post offices.



## Good news for your Fleet Conservation Plans

• A new "heat-fighting" oil has been developed after months of research and laboratory testing. Millions of miles of road and service tests prove its unusual quality.

Although civilian use of this oil is now restricted, the need for conserving fleet equipment was recognized. Standard Oil was given the "green light" to put this maintenance-saving oil on any heavy duty Diesel and gasoline powered fleet equipment. This is good news to fleet operators.

**Why a heat-proofed oil?** Operating temperatures in the modern internal combustion engine have greatly increased during the past few years. This has been brought about, in part, by higher compression ratios, closer clearances, and higher engine speeds. With these increased temperatures, conventional motor oils oxidize 6 to 16 times faster than they did in engines of five or ten years ago. As a result, var-

nish and sludge troubles appeared even on comparatively new equipment.

Motor oils were tried containing detergents which kept the oxidized parts of the oil in suspension until the oil was drained. But more protection was needed—something to keep the oil from oxidizing at high temperatures.

**Stanolube H.D. was the answer.** This is accomplished in Stanolube H.D. by adding to a highly refined stock, a special inhibitor developed in Standard Oil laboratories. The resultant oil has both a detergent action and unusual resistance to oxidation. It's a heat-proofed oil!

heat-proofed  
**Stanolube H.D.**

Stanolube H.D. practically eliminates troublesome varnish formation and other engine deposits. It keeps valves and rings clean, reducing maintenance, and assuring full mileage and power from your fuel. It keeps oil lines and screens from clogging, assuring a full flow of oil to the bearings, and reduces wear.

Test Stanolube H.D. in some of the hard-working units in your fleet. Compare engine cleanliness and cost of operation of these units with your other equipment.



Ask a Standard Automotive Engineer for his suggestions to help you meet ODT fleet conservation requirements. If you operate in the Middle West, there is a Standard Automotive Engineer located near you. These Engineers have been helping fleet operators for years with problems of fleet maintenance. They are doubly busy now, helping fleet men cooperate with ODT by making equipment last longer, improving tire and gasoline mileage, and reducing parts replacement. It will cost you nothing to get this service. Just write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago, Illinois, for the Engineer nearest you. In Nebraska, write Standard Oil Co. of Nebraska at Omaha.

Oil is ammunition . . . Use it wisely

# STANDARD OIL COMPANY (INDIANA)

★ FLEET CONSERVATION SERVICE



Toledo Printweigh Scales  
... direct printing of  
Toledo Accurate Weights  
In BIG Figures!

★ With wartime America demanding more meat than ever before... it's more-than-ever important to handle your present-day volume with utmost accuracy and speed at every weighing point. Stop needless losses... be sure your system of scales is right. Whether it's scales for weighing livestock... controlling meat packing processes... grading, checking... wholesale weighing... Toledo builds exactly what you need! Send for latest Toledo book "Guarding Meat Profits." Toledo Scale Company, Toledo, Ohio.

## TOLEDO SCALES

### New Films Depict Value of Domestic Hog Bristle

Hog bristle, so vitally needed in the war effort, is to be found right in America's own meat packing plants. This is the opinion of Isidor A. Rubin, one of the nation's leading authorities on bristle, and president of the Rubico Brush Manufacturers, New York. Every farmer, packer and locker plant operator, he believes, should cooperate in saving this important product, which he claims is fully as good as the bristle formerly imported in large quantities from Russia, China, France, Persia and South America.

Not only during the present emergency, but after the war as well, domestic bristle will be needed, Mr. Rubin told a representative of THE NATIONAL PROVISIONER last week, for the European countries and China will continue to kill hogs at an early age to satisfy their heavy meat requirements, thereby cutting down the flow of usable bristle to a minimum.

In an effort to stimulate interest in domestic bristle and help conserve the thousands of paint brushes now being used to paint our battleships, torpedo boats, tanks, trucks, etc., Mr. Rubin is distributing two educational 16 mm. technicolor sound films, narrated by Milton Cross, entitled "The Art of Brushmaking" and "Brushes Go to War." The films are being shown to meat packers and other groups in various cities throughout the country.

#### Points Covered in Films

"Brushes Go to War" points out how bristle is treated after being recovered from the hog and depicts the highly skilled operations necessary before the brush is finished. There are also scenes illustrating comparisons between all-bristle brushes and types made from other animal hair. The second film deals with the proper care and the salvaging of old brushes to make them usable.

It is hoped that the present situation will encourage more pork packers to cooperate in saving bristle, which is urgently needed by brush manufacturers in order to meet government wartime requirements. Bristle authorities believe that by saving bristle, packers can create a satisfactory market which will survive after the war. Hog processing need not be slowed down to recover bristle, it is claimed, for once the method of recovery is instituted, other methods will undoubtedly be developed to speed up the present hand pulling operation, which requires no more than a minute once skill in removing the bristle has been acquired.

Many of the nation's packers have found the educational work of Donn O'Conner, Defense Supplies Corporation, helpful in saving this important by-product. Domestic bristle production will not remain the property of any one individual, but will be purchased by the Defense Supplies Corporation, which will properly allocate the material to fill the most urgent needs.

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

George Fickeson, head of Best Ever Meat Products Co., Los Angeles, on February 25 announced discontinuation of business because of inability to obtain supplies. Best Ever Meat Products Co. was among the largest and most successful processors of meat and sausage in Southern California for more than a decade, serving a clientele ranging from Fresno to San Diego.

Charles S. Johnson, president, Newmarket Co., meat packing firm of Vernon, Calif., has been confined to a hospital for observation following an illness which overtook him shortly after the death of Richard Jeffries, founder and former president of the company, who died on February 15.

The Canadian Wartime Prices and Trade Board issued an order, effective March 1, establishing the maximum price to be charged in Toronto and Winnipeg for each primary, secondary and miscellaneous cut into which a side of beef is divided. The board said these cities were selected as representative eastern and western cities for application of the new order, which may later be extended throughout Canada.

The board of directors of the National Independent Meat Packers Association will hold a meeting in Washington on March 18 to discuss price and quota matters and other subjects.

Samuel L. Boots, secretary and treasurer of William B. Margerum Co., Philadelphia meat dealers, died February 26 at his home in Prospect Park, Pa. He was 69 years of age. Funeral services were held March 1 with burial next day at Shippensburg, Pa.

G. M. Foster, vice president in charge of production at John Morrell & Co., has announced the appointment of Donald Reedquist as night superintendent. He will supervise all departments which work beyond the day shift, succeeding Everett Mosier who is now divisional superintendent of the manufacturing division. For the past six years, Mr. Reedquist has been employed as assistant to H. C. Morris, plant superintendent. His service with the company began in July, 1933, in the canning room.

Martin Schiff, chief engineer of the Century Electric Co., St. Louis, Mo., died suddenly at his home on February 15. Before joining the Century organization in 1933, he had previously been employed as a test engineer at the Diehl Mfg. Co., Elizabeth, N. J., and served in other engineering capacities with various electrical companies. A member of the Engineers' club of St.

## G. B. Thorne is Named Wilson Vice President

Gerald B. Thorne, who joined the organization of Wilson & Co., Inc., as economist in 1936, has been named a vice president of the company. The announcement of Mr. Thorne's appointment to his new post was made on March 2 by Thos. E. Wilson, chairman of the board, following the company's monthly directors' meeting at Chicago.

Mr. Thorne, a graduate of the University of Missouri, served on the faculty of the university for four years following his graduation. Later he went to Washington, D. C., as an economist in the U. S. Department of Agriculture, a position he held until he joined the Wilson & Co. organization.

He is a resident of Hinsdale, Ill.

Louis, he was mentioned in "Who's Who in Engineering."

Herman Heymanson, retired president of the Atmos Corporation, Chicago, producers of packinghouse equipment, passed away recently at his home following a long illness. He was 82 years old. His only son, Ivan Heymanson, who is now president of the corporation, is continuing the business without change.

George A. Eastwood, president, Armour and Company, has been admitted as a member of the Chicago Board of Trade, it was announced by the board of directors recently.

John P. Mahoney, 84, pioneer Coeur d'Alene district resident and for many years identified with Mahoney Brothers' meat firm, died recently. Mr. Mahoney came to Coeur d'Alene, Wallace, Idaho,

## BOMBER CRASH SETS SEATTLE PLANT ABLAZE

A view of the Frye & Co. meat packing plant at Seattle, Wash., burning fiercely on February 18 after being struck by a four-motored experimental bomber which crashed in a test flight. "Eddie" Allen, famous test pilot, and approximately 30 other persons perished in the tragic accident, including a number of Frye & Co. employees. Production at the plant was temporarily disrupted, further intensifying the meat shortage situation in the Seattle area.

in 1895, after engaging in the wholesale meat business at Spokane and Phillipsburg, Mont. Surviving are four daughters, a son, a brother and two sisters.

Over \$5,000 worth of hams, bacon, and smoked meat were damaged recently in a two-alarm fire at the Geo. A. Hormel & Co. unit at San Francisco.

Henry Broch, a Chicago dealer in frozen meats, has shipped 200,000 lbs. of Louisiana muskrat meat to San Francisco. Dr. J. C. Geiger, city health director and a Louisiana native, said muskrat is "mighty fine eatin'."

An application by the Cudahy Packing Co. for cancellation of a \$10 annual license fee charged for wholesale meat delivery in Ontario, Calif., was denied by the city council, on the ground that it would bring similar requests by other wholesale concerns using the city streets for deliveries.

Edellyn Farms, owned by packer executive Thos. E. Wilson, is one of several Illinois cattle farms which have been named among the year's highest recorders in the shorthorn and milking shorthorn divisions of the American Shorthorn Breeders' Association, Chicago.

Albert B. Hinman, 61, division superintendent at the Swift & Company, St. Joseph, Mo., plant, died after an illness of three months. Mr. Hinman headed the by-products division at the local plant and had been in the company's employ for 41 years.

Col. J. K. Cornwall, Montreal, one-time buffalo herder in the north country, believes thousands of head of wild caribou and buffalo could be used to feed numerous crews working on northern projects, thereby offsetting the need for meat rationing in the north. Some of the crews, he stated, are already eating caribou meat.

Miss Ruth Chambers, home economist of the National Live Stock and Meat





## How to Keep Your Brand on Main Street when it's "out of Stock"

More people will visit more Main Streets more often under rationing than ever before! Don't let your advertising "take a rest" for the duration. When you get out of the procession—you go back to the end of the line.

Alert advertisers are "staking their claims" in valuable store fronts and interiors on Main Street... for both today's and tomorrow's sales... with durable Meyercord Decal window signs and valances—back-bar, mirror, show-case and counter signs.

Main Street's memory is fickle! Your brand or trade name identification can be colorfully reproduced in decalcomania without use of critical materials. Decals are night-and-day, all-weather, out-of-the-backroom "point of sale" advertising that packs more publicity value per square inch for a longer period of time at lower cost. No space to buy—no operating expense—no up-keep.

Let us tell you how others are using Decal advertising to keep their brand names on Main Street for the duration! Free design service. Address Dept. 124



FAST • COLORFUL • DURABLE IDENTIFICATION  
**MEYERCORD DECALS**

THE MEYERCORD CO., 5323 W. Lake St., Chicago, Ill.



### THE STANDARD OF EVERY COMPARISON

Wherever there's a need for economically controlling temperatures at a low point, there's a call for PALCO WOOL Insulation. Judged by comparison and proven thermal efficiency, PALCO WOOL answers every call—every need. It will not settle, compact nor shrink. Absorbs no moisture or odors. Does not support fungus growth. When you call—call for the best, it costs you less. Call for PALCO WOOL.

CALL FOR COLD STORAGE MANUAL

THE PACIFIC LUMBER COMPANY

Dept. D, 100 Bush Street, San Francisco, California  
CHICAGO • LOS ANGELES • NEW YORK

- ★ LOW THERMAL CONDUCTIVITY
- ★ NO COMPACTING OR SETTLING
- ★ NO SHRINKAGE
- ★ TAKES-ON NO ODORS
- ★ GIVES-OFF NO ODORS
- ★ RESISTS FIRE INSECTS & VERMIN



## MAKE THIS JUMBO PORK SAUSAGE ROLL



### Pork Sausage Meat in Heavy Duty ZIPP Casings

Now you can put up your pork sausage meat in this handy, handsome, fast-selling package. Heavy-Duty ZIPP Casings have plenty of strength to carry a three or five pound loaf... and won't weaken from penetration of moisture or fat. They're sanitary, cheaper than cloth bags and can be much more attractively printed. Ask us for Heavy-Duty samples... for pork sausage or other large sausages.



**IDENTIFICATION, INC.**  
4541 N. Ravenswood Ave.  
Chicago, Illinois

Board, recently spoke to Tampa, Fla., housewives on methods of making a little meat go a long way and of successfully preparing variety meats.

The four retiring directors of Wilson & Co., Inc., Chicago, were reelected at the recent annual stockholders' meeting. They are R. F. Carr, M. L. Emerich, G. A. Martin and E. R. Tinker.

Two more Swift & Company doctors, Arthur G. Rink and John B. Karr, have gone to war. This makes a total of ten doctors who have left the company thus far. Lieutenant Rink has been assigned to a U. S. general hospital in New Orleans. Captain Karr, when last heard from, was stationed at Camp Grant, Illinois.

A wholesale meat packer for 15 years, Henry W. Galster, 51, died on February 4 in Buffalo, N. Y., after a four-month illness. He gave up his packing business about six months ago. His first contact with the meat trade was in the retail field 25 years ago.

E. Glen Six, president and general manager of the Plankinton Packing Co., Milwaukee, has been reelected first vice president of the Milwaukee Association of Commerce.

C. L. Hissrich, 63, head calf buyer for Swift & Company at Ft. Worth, Tex., since 1904, died recently at his home there. Mr. Hissrich went to work for the company in 1897 at E. St. Louis as an office boy. It is estimated that he supervised the purchase of more than four million calves at Ft. Worth.

Roy Barr, president of the Swift Employees' Gun club at St. Joseph, Mo., an-

nounced that the traps will be closed for the duration, due to war activities of members and the shortage of shotgun shells. The club is the largest in northwest Missouri.

Atlantic City, N. J., and the surrounding towns of Atlantic county have gone "over the top" in the grease salvage program, it is reported. From August, 1942, until the end of the year, 297,711 lbs. of fats and greases were collected.

Future copies of the *Morrell Magazine* sent to company employees in the armed forces will be printed on a special light-weight paper to conserve shipping space and comply with new postal regulations, G. F. Roberts, associate editor, announced recently.

W. C. Feldsine, secretary, Feldsine & Co., Inc., meat wholesalers of Poughkeepsie, N. Y. was in New York during the past week and visited at the eastern office of THE NATIONAL PROVISIONER.

Visitors to New York during the past week included J. A. Hamilton, vice president, Wilson & Co., Chicago, C. A. Dwyer, beef department, J. F. Costello, sausage department, and R. A. Zengler, Lasting-Flavor department.

O. E. Jones, vice president of Swift & Company, Chicago, spent a few days in New York recently.

Benjamin Gross, of B. Gross & Co., Chicago hide brokers and dealers, passed away on February 28 after a long illness. Burial was in Mount Isaiah cemetery.

Pvt. R. A. Berryman, who left his post as branch manager for Swift &

Company at Carlinville, Ill., in October, 1941, as an Army inductee, was killed in the South Pacific on January 9, according to information received by his parents. He is reported to be the first drafted Macoupin county man to die in action.

Charles C. Ford, sales manager of the Swift St. Louis Independent Packing Co. plant, will retire effective April 1

after 37 years of service with Swift & Company. Mr. Ford has served as branch house manager in Wheeling, W. Va., Charleston, W. Va., Louisville, Ky., Grand Rapids, Mich., and Cincinnati, O., and as district branch house sales manager with headquarters in the Chicago general offices for several years. Associates and friends honored him at a dinner on February 26.

E. Smith of West Columbia, Tex., will continue to butcher beef for thousands of war workers in Brazoria county, it was announced recently, even though he has no government quota for the first three months of the year. Mr. Smith did not go into business until May, 1941, and the Houston district OPA office is granting him permission to proceed with his slaughtering because he owns the only large and modern plant in the county.

The Banfield Packing Co. plant at Miami, Okla., which was destroyed by fire last year, has resumed operations after being rebuilt.

Sgt. Robert M. Parchman, son of Jack Parchman, a member of the beef department of Swift & Company's Chicago plant, was killed on a training flight in the crash of a bomber at El Paso, Tex., on February 26. He was buried with full military honors on March 3 at Chicago, with students of the Morgan Park Military Academy attending the funeral services.

Jacob Fowler, 89, manager for 35 years of Rohe & Brother, pioneer New York meat packing firm, died recently at his home. Mr. Fowler, a member of the firm for 64 years, was engaged for many years in research which resulted in nearly 50 patents on the curing, smoking and processing of meats.

F. J. Walker, of Sydney, one of Australia's leading packers, recently declared that dehydration of meat will revolutionize handling of primary products as well as simplify distribution. Australia is one of the few remaining countries with surplus primary production and is far from the world markets.

Thomas Ralph Tennant, 59, general manager of the United Chemical and Organic Products division of Wilson & Co., died of a heart attack in his office at Chicago. Mr. Tennant had been associated with the firm for more than 25 years.



## COUNTER CARD CARRIES FACTS FOR CLERK

Recognizing that, due to employment conditions, many of the salespersons now working in retail meat stores are newcomers to the trade and often lack complete information about the products which they are selling, Armour and Company is now printing complete facts on the back of its counter cards so that clerks will have the necessary information readily available.

The first card, front and back views of which are illustrated herewith, was prepared as a tie-in with a recent magazine advertisement featuring Cloverbloom poultry products. The idea of using the back of counter display materials in this manner is one which many packers might find useful in their efforts to stimulate proper merchandising of their products.



THE QUALITY TRADE MARK



For Grinder Plates and Knives  
that Cost Less to Use

## COME TO SPECIALTY!

### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

### C-D CUTMORE KNIVES

### C-D SUPERIOR KNIVES

#### B. & K. KNIVES

all with changeable blades.

Also, *Sausage Linking Guides, Casting Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

Send for full particulars!

## THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann  
2021 GRACE ST., CHICAGO, ILL.

## "NUTRITION YARDSTICK" DEVELOPED BY MEAT BOARD TO MEASURE DIET

A "NUTRITION YARDSTICK" has been developed by the National Live Stock and Meat Board as a contribution to the national nutrition program. The new device is a graphic calculator or slide rule for measuring the food value and adequacy of any diet. The yardstick is printed in four colors on durable stock, measuring 9 1/2 by 4 ins. when folded. It is designed to enable dietitians



and others interested in nutrition to calculate the food value of a diet rapidly and accurately and is said to be simple enough for housewives to use in checking their family's diet.

The accompanying photograph shows Miss Anne E. Boller, director of the department of nutrition of the National Live Stock and Meat Board, operating the slides of a demonstration wall-type calculator.

Attached to the yardstick is a 24-page booklet which lists 541 foods and food combinations, together with the amounts of ten food essentials which each supplies. The list of foods includes 57 meats, 11 dishes prepared with meat and also a variety of meat sandwiches. These figures form the basis for the calculations as to the amount of protein, calories, calcium, phosphorus, iron, vitamin A, niacin and vitamin C which the diet contains.

The weight of raw food is given in grams and a description of the amount as eaten, either raw or cooked, makes the table usable by laymen. The degree of adequacy of the diet is represented by three zones—Danger, Subsistence and Adequate. A nutritionally adequate diet will reach the adequate zone, while a diet which supplies less than the minimum amounts of any one of the ten essential food elements, as recommended by nutrition authorities, will be in the danger zone. The subsistence zone represents a range in degree of adequacy between the recommended and the minimum.

Bearing the seal of acceptance of the Council on Foods and Nutrition of the American Medical Association, the nutrition yardstick contains the results of recent research by the Board on the vitamin content of cooked meats. The calculator may be used to compare the nutritive value of individual foods, to find good sources of each food constituent, to determine good alternates for foods that are not available, and to calculate hospital diets, etc.

The Board points out that the yardstick shows the leadership of meat as a food from the standpoint of its nutritive value. It indicates that meat is a rich source of the vital B vitamins, as well as of protein, iron, and phosphorus, and of calories.

### INDUSTRY WAR EFFORT CITED

A salute to the wartime accomplishments of the nation's meat packing industry is contained in a full page advertisement published by the General American Transportation Corporation, Chicago, in the March issue of *Fortune* magazine.

Among industry contributions to the war effort, as set forth in the ad, are the

vast quantities of meat sent to our Allies, meat dehydration, concentrated meats for the Army's "K" ration, and production which makes it possible for every American soldier to have an average of a pound of meat daily.

The General American Transportation Corporation, in turn, has furnished large numbers of stock cars, refrigerated cars and tank cars for use by the meat industry.

## Brown Four-Point Program

(Continued from page 7.)

It was reported this week that Maximum Price Regulation 148 is being amended to permit the armed forces and the FDA to pay higher prices for some pork products. It is understood that price ceilings on overseas hams, overseas bacon and many other product classifications are being revised upward, and maximums on at least two items are being reduced. One provision in the new amendment to MPR 148 will permit packers to bill to the purchaser the initial icing charges. In no instance may the charge for such icing exceed what the railroads would have charged had they performed the icing.

Another provision of the amendment is said to permit the addition of \$1 per cwt. for packing smoked or cured meats in export boxes of less than 200 lbs. This represents an increase of 25c.

Although the amendment has not been issued officially, it is understood that the QMC, U. S. Army, has been receiving offerings on the new price schedule since March 1. The FDA has not been accepting offerings at prices below the new ceilings, but bidders will be given an opportunity to revise their offerings in accordance with the new maximums. OPA has authorized war procurement agencies to make the icing change effective March 1.

Price ceilings on meat products sold to the government have been the subject

of criticism by George C. Abraham, Abraham Bros. Packing Co., and other packers at recent congressional hearings. George W. Cook, Emmart Packing Co., Louisville, testified before the Senate agriculture subcommittee this week that he had received two demand orders from the War Department but had not filled them because of the losses involved.

Packers took the first nationwide step in a campaign to persuade consumers, producers and retailers not to deal in black market meat with a statement by the American Meat Institute (see page 7) which is being made available to packers, salesmen, retailers, livestock producers and consumers.

### OPA Enforcement Drive

OPA continued its efforts to force more close observance of meat price ceiling regulations and the restriction order through injunction and triple damage suits and criminal actions. While the OPA enforcement drive has become too widespread to permit a detailed report in **THE NATIONAL PROVISIONER**, recent developments are summarized in the following paragraphs:

At Milwaukee, OPA asked injunctions against seven Wisconsin country and city slaughterers in addition to those already reported in the Provisioner.

At Boston, the constitutionality of the Emergency Price Control Act was at-

tacked by four wholesale meat dealers charged with selling beef at prices above the ceilings.

New York's Mayor La Guardia called upon Congress to enact legislation imposing heavy penalties on black market operators. Police and health inspectors in New York City seized about 6,000 lbs. of uninspected meat at midweek. All trucks entering the city were stopped and inspected, while inspectors visited scores of wholesale markets and slaughterhouses.

San Diego's meat shortage has caused a rise in the absenteeism rate at the Consolidated Aircraft Corp. from 10 to 28 per cent, according to a company official.

At Denver, the Capitol Packing Co. made a general denial of OPA charges that it sold beef in excess of maximum prices from August 1 to November 11, contending that its sales were actually at levels below the cost of production. The company appealed to the court for protection under the "due process" clause of the constitution against the OPA claim for triple damages of \$299,479.50.

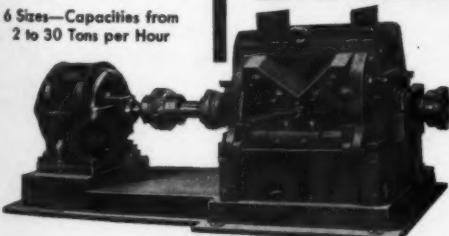
In the Seattle area, the federal grand jury brought indictments against one slaughterer—charging him with failure to register as a quota killer—and three retail meat dealers.

Night transactions in meat and livestock would be prohibited under a bill introduced in the North Carolina legis-

*You can't choke a double anvil*

## DIAMOND HOG

6 Sizes—Capacities from 2 to 30 Tons per Hour



The Diamond Hog has the points that make it a real thoroughbred. The patented double anvil, plus angle setting of adjustable disc knives, gives a fast shearing cut that assures big capacity, makes the Diamond Hog choke-proof, and reduces material 30% to 40% finer. Roller bearings and other features make Diamond Hogs easier running, often cutting power costs up to 50%. Hundreds in use by packing plants, renderers, sewage and garbage plants. Ask for Bulletin 85.

## DIAMOND IRON WORKS, INC.

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION  
1804 NORTH SECOND ST., MINNEAPOLIS, MINNESOTA, U. S. A.

and  
**FOR FAST, CLEAN SINGEING**

on the production line, many packing plants are using MAHR Safety Vacuum Torches. The vacuum principle eliminates the fire hazards of the pressure torch. These torches can be quickly installed for easy manipulation. Names of packing plants who use them on request.

## MAHR Safety VACUUM TORCHES

Left: No. 101 SAFETY VACUUM TORCH

This is a heavy duty all-purpose torch for intense, direct heat. Note jumbo, straight and elbow nozzles. Oil consumption from 3 to 20 gallons per hour. Burns light fuel oil, distillate or kerosene.



Write for TORCH Bulletin No. 195

ABOVE: JIFFY HAND TORCH  
Produces steady, intense flame to 5 feet. Lights instantly—no pre-heating. Operates from compressed air line of 30 lbs. or more, creating a vacuum suction instead of pressure. This means safety, both from accidents and fire. Two sizes—1/2 and 1 gallon.

lature recently. The measure would require that a record be kept of the number, kind or class of animals purchased, except those from licensed distributors, and the record would also give the total weight, amount paid, date and hour of purchase and name and residence of the seller.

At Philadelphia, city officials moved to crush racketeering black market operators in response to a statement by George A. Casey, president, John J. Felin & Co., warning that public well-being was menaced.

In Alabama, OPA has taken action against at least eight packers, slaughterers and meat dealers; in several cases the firms charged with violation of the restriction order consented to issuance of injunctions.

In Pennsylvania, two members of a committee appointed by the Northeastern Pennsylvania Meat Slaughterers' Association to wage war on black markets have been cited by OPA for violation of ceiling regulations.

More than 700 violations of the Emergency Price Control Act were cited against John Delfrate, Delfrate Packing Co., Slovan, Pa., in a recent complaint. At Pittsburgh, black market investigators found no illegal operations but did accuse two slaughterhouse owners of violating sanitary regulations.

George A. Hess, president, Oswald & Hess Co., Pittsburgh, waived hearing on charges of violating price ceilings

and was being held under \$3,000 bond.

In Connecticut, 21 meat wholesalers and slaughterers from New Haven, Hartford, Stamford, Bridgeport and Danbury have been arraigned before the U. S. Commissioner in the last ten days.

The Atlanta Sausage Co., Atlanta, Ga., has announced that it is being forced to discontinue business temporarily due to inability to get meat.

At Baltimore, Md., Joseph Weiner, trading as the Quality Beef Co., was fined \$5,000 in federal district court when he pleaded guilty to a 20-count indictment charging that he sold meat above OPA maximums.

At Shreveport, La., temporary injunctions were issued restraining seven slaughterers from violation of OPA regulations.

Last weekend U. S. authorities took first criminal action against alleged black market operations in Minnesota when a federal grand jury indicted five persons charged with alleged violations of OPA regulations. Those indicted included country slaughterers and a sausage manufacturer.

Fuhrmann Packing Co., Buffalo, N. Y., opposed extension of a temporary injunction restraining further slaughter in its plant on the ground that OPA's quotas are unreasonable.

At Detroit, city officials seized uninspected meat being delivered to restaurants in a bakery delivery truck.

## GOVERNMENT APPEALS COURT'S ACTION ON PACKER INDICTMENTS

The government has appealed to the tenth circuit court of appeals from the recent decision of Edgar S. Vaught, federal district court judge at Oklahoma City, sustaining demurrers of Wilson & Co., Inc., and Armour and Company that their indictment on charges of conspiracy to fix hog prices was insufficiently supported (see THE NATIONAL PROVISIONER of January 30, page 11). The judge's action killed the Oklahoma City indictments under the Sherman anti-trust law until the appeal.

In sustaining the packers' demurrers the judge had said:

"It is apparent that an indictment cannot be considered sufficient which merely pleads general conclusions and it is generally well-established that an indictment charging conspiracy is insufficient unless the facts constituting the agreement resulting from the conspiracy are set forth in the indictment."

The judge declared that "mere uniformity of action in the performance of acts would not constitute a conspiracy."

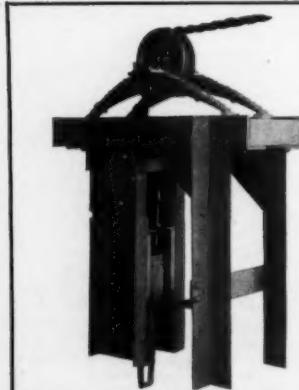
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# MAXIMUM PRICE REGULATION No. 336

## Retail Ceiling Prices for Pork Cuts

**Editor's Note:** Since *The National Provisioner* is not a retail magazine, it ordinarily publishes little material on meat retailing. However, the new dollar and cents retail ceilings on pork are of interest to packer sales managers and salesmen and are being published for their benefit. It is suggested that they pass on this information to their dealer customers.

Section 1364.1001 Maximum prices for fresh and processed pork cuts at retail. Under the authority vested in the Price Administrator by the Emergency Price Control Act of 1942, as amended, and Executive Order No. 9250, Maximum Price Regulation No. 336 (Retail Ceiling Prices for Pork Cuts) which is annexed hereto and made a part hereof, is hereby issued.

MAXIMUM PRICE REGULATION 336—RETAIL  
CEILING PRICES FOR PORK CUTS

## Article I—General Provisions

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- 3 When the new ceiling prices take effect.
- 4 What pork products you may sell.
- 5 Sales to eating places.
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## **Article I—General Provisions**

**Section 1.—What this regulation does.** This regulation fixes dollar-and-cents ceiling prices on all retail sales of fresh and processed pork cuts made on and after April 1, 1943. The United States is divided into 11 zones and different ceiling prices are fixed for sales made in each zone and for sales made by different classes of retail stores. Your ceiling prices depend on the zone where your store is and its class. A store includes any place where pork cuts are sold at retail.

**Section 2.—Your ceiling prices.** (a) You will find your ceiling prices on your OPA List of Retail Ceiling Prices for Pork Cuts" (Article III, section 19). A copy of the list for your zone and class will be attached to this regulation or may be obtained from your local War Price and Rationing Board or from your local OPA office. (If you are a "Class 3 and 4" store, you should obtain your copy from the national office of OPA in Washington, D. C.)

(b) *Your zone.* You can find out from your local War Price and Rationing Board or your OPA office what zone your store is in. The zones are fixed by Article III of this regulation.

(c) *Your class.* Your store is in "Class 1 and 2" if its annual gross sales

are less than \$250,000 and if it is not a "chain store." Otherwise, it is in "Class 3 and 4."

(d) Your store is a "chain store" if it is one of a group of four or more stores owned by one person which have combined annual gross sales of \$500,000 or



more. If you are in doubt whether your store is in "Class 1 and 2," consult the directions given in sections 11, 12, and 13.

**Section 3.—When the new ceiling prices take effect.** On April 1, 1943, the dollar-and-cents ceiling prices fixed by this regulation take the place of all previous ceiling prices fixed by the Office of Price Administration upon retail sales of pork cuts. On and after April 1, 1943, you must not sell any pork cut at a price higher than the ceiling price fixed by this regulation.

**Section 4.—What pork products you may sell.** On and after April 1, 1943, the only pork products you may sell are (1) those fresh or frozen and processed pork cuts which are given dollar-and-cents prices under this regulation and (2) the following pork products for which your ceiling prices are to remain as fixed under the General Maximum Price Regulation, namely, pork sausage, canned pork, pork variety meats or offal (including temple meat cutlets, brains, chitterlings, liver, plucks, kidneys, tongues, lips, snouts, ears, hearts, cheek and head meat, stomachs, weasand meat and heads), and quick-frozen cuts which are sold and delivered to you in the individual packages in which you sell them.

**Section 5.—Sales to eating places.**  
Your ceiling prices for sales to hotels, restaurants, institutions and other eating places selling or furnishing meals are the ceiling prices fixed by Revised Maximum Price Regulation No. 148. Nevertheless, you may, during any month, use the ceiling prices fixed by this regulation in selling to eating places if 80 per cent or more of your total sales of meat during the previous calendar month were retail sales to consumers, that is, to persons who buy the pork cut to be eaten by themselves or their families.

**Section 6.—Post your ceiling prices.**  
Beginning April 1, 1943, you must post at your store your "OPA List of Retail Ceiling Prices for Pork Cuts." This list must be put up in a place in your store where customers can easily see it and read it. You can get your copy for posting from your War Price and Rationing Board or from your local OPA office. (If you are a "Class 3 and 4" store, you should obtain your copy from the national office of OPA in Washington, D. C.) You may, if you wish, underline on the list you post those cuts which you carry. If you display any pork cut, as in your show case, you must put on it your ceiling price for that cut.

**Section 7.—Records, sales slips and receipts.** After April 1, 1943, you shall keep the same kind of records you have customarily kept, showing the prices you charge for pork cuts. You shall show the records to any representative of the Office of Price Administration upon request. If you have customarily given a customer a sales slip, receipt or similar evidence of purchase, you shall continue to do so. Furthermore, regardless of your previous custom, you shall, upon request by any customer, give a receipt showing the date, your name and

## PORK PRICE ZONE MAP

**zones 4,5,6**

84

POPULAR CUTS		
NAME	STANDARD CUTS	STANDARD LENGTH
Wheat straw or chaff half stacked hay	10 Bales per 10.	10 Bales per 10.
Stacked cut ends of stacked hay	10	10
Grain cut straw shape	10	10
Standard straw or strawed, stacked	10	10
Grass, cutted or Kraus soft pack	10	10
(dry soft baling)	10	10



Item No.	100 pieces 1-2	100 pieces 2-5
Waxed white or sheet tail waxed tail	\$1.60/sq. per 10s.	\$0.60/sq. per 10s.
Waxed center core of center tail center cut part shape	\$1.60	\$0.60
Waxed center core and tail, waxed tail shape	\$1.60	\$0.60
Frag. corral or Fragon salt park (dry salt bottles)	\$0	\$0

Zone VI	"Classes 1-2,	"Classes 3-4,
Skinned whole or shank half		
Skinned and cut ends of <u>marked</u> bone	45 Points per 10.	35 Points per 10.
Caster cut shark pieces	10	8
Standard Grade A dried, skinned allied bones	45	35
Fresh, corded or frozen split parts (dry salt berries)	35	25

address, the name and weight of each pork cut sold and the price you received for it.

Section 8.—Licensing and registration. The licensing and registration provisions of sections 15 and 16 of the General Maximum Price Regulation shall apply to every person making sales subject to this regulation. Sections 15 and 16 provide, in brief, that a license is required of all persons selling at retail commodities for which maximum prices are established. A license is automatically granted. It is not necessary to apply for the license, but all sellers may later be required to register. The license may be suspended for violations in connection with the sale of any commodity for which maximum prices are established. No person whose license is suspended may sell any such commodity during the period of suspension.

**Section 9.—Indirect price increases.** The price limitations set forth in this regulation shall not be evaded directly or indirectly by you; and you shall not require the purchaser to buy at any price other food products as a condition of selling your products.

**Section 10.—Prohibitions.** On and after April 1, 1943, the date this regulation takes effect, if you sell or deliver any pork cut at a price higher than your ceiling price, or if you otherwise violate any provision of this regulation, you are subject to the criminal penalties, civil enforcement actions, license suspension proceedings, and suits for treble damages provided for by the Emergency Price Control Act of 1942, as amended. Also, any person, who in the course of trade or business, buys from you at a price higher than your ceiling is subject to the criminal penalties and civil enforcement actions provided for by that Act.

## Article II—Special Provisions

**Section 11.**—How you figure the annual gross sales of your store in most cases. (a) To find your annual gross sales, take your gross sales for the calendar year 1942. Include all sales, whether of foods or not, as shown on your books. A federal income tax return will be accepted as good evidence of your gross sales for all or any part of the calendar year 1942 which is covered by such return. If you own more than

one store, figure the sales for each store separately, treating it as a separate retailer.

(b) If you were not in operation during the entire year 1942, you must divide your total gross sales from the time you began operation up to March 1, 1943 by the number of weeks you were in operation. This will give your weekly average gross sales. Multiply this figure by 52 and take the result as your "annual gross sales."

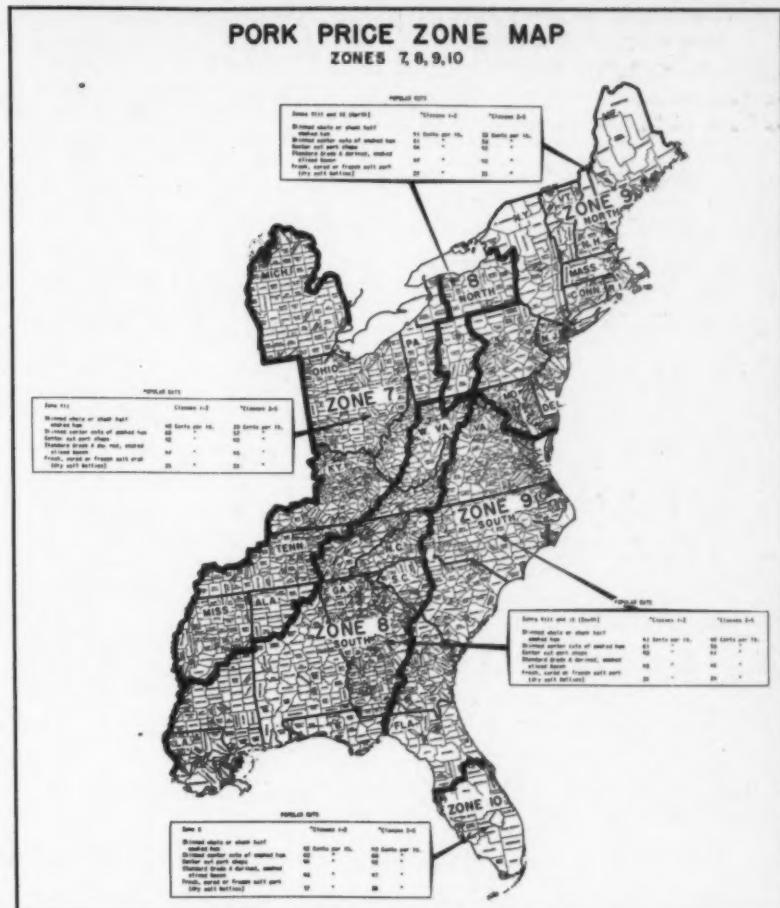
**Section 12.—How you figure the annual gross sales of your store in special cases—(a) Department stores.** If you operate a department store, that is, a store in which the greater volume of business is in the sale of general merchandise and not foods, and you sell foods in a separate department, then you must find in what class your store falls by using only the gross annual sales of your food department.

**(b) Stores in which more than one retailer operates.** (1) If you sell foods in a retail store in which more than one retailer sells a complete line of the same general class of food, you will be treated as operating a separate retail store of your own and you must find its class by using your own separate sales.

(2) If you sell food in a retail store in which there are other food retailers, none of whom sells a complete line of the same general class of food, you must find your annual gross sales by taking the combined annual gross sales of all the food retailers in that store.

**Section 13.—How to find your annual gross sales if you are a new retailer.** If you open a retail store after March 1, 1943, which is not a chain store, you must consider yourself a "Class 1 and 2" retailer and figure your ceiling prices accordingly. But after you have been in operation for three months you must determine again what class your store is in. To do this, take your gross sales for the 3-month period and multiply by 4. Use the result as your "annual gross sales" in order to find in what class your store falls. If you then find that your store no longer falls in "Class 1 and 2," it is in "Class 3 and 4," and you must take the ceiling prices for "Class 3 and 4" stores in your zone.

**Section 14.—Transfers of business or stock in trade.** If you acquire in any manner the business, assets or stock in trade of any store subject to this regulation after March 31, 1943, and you carry on the business or continue to deal in pork cuts in a store, separate from any other store previously owned or operated by you, then your ceiling prices should be the same as those of the former owner as if no transfer had taken place; unless as a result of the transfer the business changes from one class of stores to another, in which case your ceiling prices shall be those fixed for the class to which the store belongs after the transfer. You must keep all records sufficient to verify your ceiling prices. The former owner shall either preserve and make available, or turn over to you all records of transactions prior to your acquiring the store which are necessary to enable you to comply



with the record provisions of this regulation.

**Section 15.—Retail sales taxes.** Any tax upon, or incident to, a sale at retail of pork cuts covered by this regulation which is imposed by any statute of any state or subdivision thereof may be collected by you in addition to the ceiling price, if the statute does not prohibit you from stating and collecting the tax separately from the purchase price.

**Section 16.—Certain stores in "Class 3 and 4" which may, upon certain conditions use the prices of stores in "Class 1 and 2."** (a) If your store is in "Class 3 and 4," and does business in the manner outlined below, you may request permission under paragraph (b) to use the ceiling prices for "Class 1 and 2" stores:

(1) Most of your sales in your grocery department are made by sales clerks who assist customers in selecting, collecting and wrapping merchandise; and

(2) Your store generally offers to all its customers the services of (i) taking orders over the telephone, and (ii) carrying monthly charge accounts, and (iii) providing free delivery service; and

(3) The general level of your prices for meat and grocery products is as high or higher than that maintained for

such products by "Class 1 and 2" stores in the same community and is generally higher than the level of prices charged for similar products by "Class 3 and 4" stores; and

(4) The total gross margin on all sales in your store, if you are not a "chain store," was more than 21 per cent in your fiscal year 1941; or, if you are a "chain store," the total gross margin on the combined sales of all stores in your chain was more than 21 per cent in your fiscal year 1941. If you were not in operation in 1941, your gross margin for the most recent fiscal year, or if you were not in operation for a year, for the most recent fiscal period, must be more than 21 per cent.

(b) If your store does business in the way set forth above and you want to sell at the ceiling prices for "Class 1 and 2" stores you must by April 1, 1943, file with your State or District OPA office a request to use such ceiling prices. This request must be filed on a form which you may get from such OPA office. If you have filed this form, you may on the effective date of this regulation, use the ceiling prices of "Class 1 and 2" stores. However, OPA reserves the right to withdraw this permission, and if you receive a notice to such effect you must from that time forward use the ceiling prices for stores in "Class 3 and 4."

(Turn page for zones and ceiling list.)

### Article III—Zones and Ceiling Price List

#### SECTION 17. Description of Zones.

**ZONE 1** Washington, Oregon, California and Nevada.

**ZONE 2** Idaho, Montana, Wyoming, Utah and Arizona.

**ZONE 3** Colorado and New Mexico.

**ZONE 4** North Dakota, Oklahoma and Texas.

All that portion of Wisconsin north and west of and including the counties of Iron, Price, Taylor, Rusk, Barron and Polk.

All that portion of Minnesota north of and including the counties of Chisago, Anoka, Sherburne, Stearns, Meeker, Kandiyohi, Swift and Big Stone.

All that portion of South Dakota north and west of and including the counties of Roberts, Grant, Day, Brown, Edmunds, Walworth, Potter, Hyde, Buffalo, Brule, Lyman and Gregory.

All that portion of Nebraska west of and including the counties of Keyapaha, Rock, Loup, Custer, Dawson, Phelps and Harlan.

All that portion of Kansas west and south of and including the counties of Phillips, Rock, Ellis, Rush, Barton, Ellsworth, Saline, Dickinson, Norris, Lyon, Osage, Franklin and Miami.

All that portion of Missouri south and west of and including the counties of Cass, Johnson, Pettis, Cooper, Moniteau, Cole, Gallaway, Montgomery, Warren, Franklin, Washington, St. Francois, Madison, Wayne and Butler.

**ZONE 4-A:** All that portion of Wisconsin south and west of and including the counties of St. Croix, Dunn, Chippewa, Clark, Jackson, Monroe, Vernon, and Crawford.

All that portion of Minnesota south of and including the counties of Washington, Ramsey, Hennepin, Wright, McLeod, Renville, Chippewa, and Lac qui Parle.

All that portion of South Dakota south and east of and including the counties of Deuel, Codington, Clarke, Spink, Faulk, Hand, Jerauld, Aurora and Charles Mix.

All that portion of Nebraska east of and including the counties of Boyd, Holt, Garfield, Sherman, Buffalo, Kearney and Franklin.

All that portion of Kansas east and north of and including the counties of Smith, Osborne, Russell, Lincoln, Ottawa, Clay, Geary, Wabaunsee, Shawnee, Douglas and Johnson.

All that portion of Missouri west and north of and including the counties of Scotland, Knox, Shelby, Monroe, Audrain, Boone, Howard, Saline, Lafayette and Jackson.

Iowa except the counties of Dubuque, Jackson,

Clinton, Scott, Muscatine, Louisa, Des Moines and Lee.

**ZONE 5:** All that portion of Michigan west of and including the counties of Marquette and Menominee.

All that portion of Wisconsin east of and including the counties of Vilas, Oneida, Lincoln, Marathon, Wood, Juneau, Sauk, Richland and Grant.

The following counties of Iowa: Dubuque, Jackson, Clinton, Scott, Muscatine, Louisa, Des Moines and Lee.

All that portion of Illinois north and west of and including the counties of Vermilion, Champaign, Douglas, Coles, Shelby, Effingham, Fayette, Bond, Madison, St. Clair and Monroe.

The following counties of Missouri: Clark, Lewis, Marion, Ralls, Pike, Lincoln, St. Charles, St. Louis, City of St. Louis and Jefferson.

The following counties in Indiana: Lake, Newton, Benton, and Warren.

**ZONE 6:** The following counties of Michigan: Alger, Delta, Schoolcraft, Luce, Mackinac, Chipewa and Berrien.

Indiana except the counties of Lake, Newton, Benton and Warren.

All that portion of Illinois east and south of and including the counties of Edgar, Clark, Cumberland, Jasper, Clay, Marion, Clinton, Washington, and Randolph.

The following counties of Missouri: Saint Genevieve, Perry, Bollinger, Cape Girardeau, Stoddard, Scott, New Madrid, Mississippi, Dunkin and Pemiscot.

All that portion of Kentucky west and north of and including the counties of Carroll, Henry, Shelby, Anderson, Washington, Marion, Larue, Hardin, Grayson, Ohio, Muhlenberg and Todd.

The following counties of Tennessee: Lake, Obion, Weakley, Henry, Stewart, Montgomery, Dyer, Gibson, Crockett, Carroll, Benton and Houston.

The State of Arkansas.

All that portion of Louisiana west of the Mississippi River from the northeast point of East Carroll Parish to the northeast point of Pointe Coupee Parish and west of and including the parishes of Avoyelles, Saint Landry, Saint Martin and Iberia.

**ZONE 7:** The Lower Peninsula of Michigan except Berrien County, but including the islands of Michigan lying in Lake Michigan and Lake Huron.

The State of Ohio.

The following counties of New York: Niagara, Erie, Chautauqua, and Cattaraugus.

All that portion of Pennsylvania west of and including the counties of Beaver, Lawrence, Armstrong, Westmoreland and Fayette.

All that portion of West Virginia west of and including the counties of Hancock, Brooke, Ohio, Marshall, Wetzel, Doddridge, Gilmer, Calhoun, Roane, Kanawha, Boone, Logan and Mingo.

All that portion of Kentucky east of and including the counties of Boone, Gallatin, Owen, Franklin, Woodford, Mercer, Boyle, Casey, Taylor, Green, Hart, Edmonson, Butler and Logan.

All that portion of Tennessee west of and including the counties of Campbell, Scott, Fentress, Overton, Putnam, White, Warren, Grundy and Marion; but excluding the counties of Lake, Obion, Weakley, Henry, Stewart, Montgomery, Dyer, Gibson, Crockett, Carroll, Benton and Houston.

All that portion of Alabama north and west of and including the counties of Jackson, Madison, Morgan, Cullinan, Walker, Fayette and Lamar.

All that portion of Mississippi north of and including the counties of Lowndes, Oktibbeha, Choctaw, Attala, Madison, Yassoo and Issaquena.

**ZONES 8 AND 9—NORTH:** Maine, New Hampshire, Vermont, Massachusetts, Rhode Island, Connecticut, New Jersey, Delaware, District of Columbia and Maryland.

All of New York except the counties of Erie, Niagara, Cattaraugus and Chautauqua.

All of Pennsylvania east of and including the counties of McLean, Elk, Jefferson, Indiana, Cambria, and Somerset.

**ZONES 8 AND 9—SOUTH:** Virginia, North Carolina, South Carolina and Georgia.

All that portion of West Virginia east of and including the counties of Monongalia, Marion, Harrison, Lewis, Braxton, Clay, Nicholas, Fayette, Raleigh, Wyoming and McDowell.

All that portion of Tennessee east of and including the counties of Claiborne, Union, Anderson, Morgan, Cumberland, Bledsoe, Van Buren, Sequatchie and Hamilton.

All that portion of Alabama south of and including the counties of DeKalb, Marshall, Blount, Jefferson, Tuscaloosa and Pickens.

All that portion of Mississippi south of and including the counties of Noxubee, Winston, Leeke, Scott, Rankin, Hinds and Warren.

All that portion of Louisiana east of and including the parishes of West Feliciana, Pointe Coupee, Iberville, Assumption and Saint Mary.

All that portion of Florida north of and including the counties of Pasco, Sumter, Lake and Volusia.

**ZONE 10:** All that portion of Florida south of and including the counties of Brevard, Seminole, Orange, Osceola, Polk, Hillsborough and Pinellas.

### SECTION 19—O.P.A. list of retail ceiling prices for pork cuts

[Price per pound]

**NOTE 1. Deduction for Oily Pork Cuts.** The ceiling price for a pork cut which comes from an oily hog carcass is lower than the ceiling price listed below for that pork cut. The ceiling price is one cent a pound lower for all hams, fat back, and dressed hogs from oily hogs. The ceiling price is four cents a pound lower for all shoulders, shoulder cuts, pork loins, bellies, and slab bacon from oily hogs.

**NOTE 2. Slices of Picnics and Bone-in Hams.** Slices from picnics and bone-in hams shall be center slices only and shall not be more than 20% of the weight of the total picnic or bone-in ham.

**NOTE 3. Center Cut Pork Chops.** Center cut pork chops shall be not more than 33 1/3% of the weight of the pork loin.

	Zone 1		Zone 2		Zones 3 and 4		Zone 5		Zones 6 and 7		Zones 8 and 9 north		Zones 8 and 9 south		Zone 10	
	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes	Classes
1A Smoked ham, whole or shank half:	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4
1. Regular bone in.....	\$0.40	\$0.38	\$0.40	\$0.38	\$0.38	\$0.37	\$0.37	\$0.36	\$0.37	\$0.36	\$0.38	\$0.36	\$0.38	\$0.37	\$0.37	\$0.35
2. Regular boneless.....	.44	.43	.44	.42	.43	.41	.42	.40	.42	.40	.42	.41	.42	.41	.43	.41
3. Regular boneless and fatted.....	.52	.50	.52	.50	.50	.49	.47	.50	.48	.48	.49	.49	.51	.49	.51	.49
4. Skinned bone in.....	.48	.41	.42	.41	.41	.30	.40	.38	.40	.39	.41	.40	.41	.40	.42	.40
5. Skinned boneless.....	.56	.54	.55	.53	.54	.52	.53	.51	.53	.51	.54	.52	.54	.52	.53	.53
6. Skinned boneless and fatted.....	.56	.54	.55	.53	.54	.52	.53	.51	.53	.51	.54	.52	.54	.52	.53	.53
1B Smoked ham, round half or butt half:																
1. Regular bone in.....	.41	.39	.41	.39	.39	.38	.38	.37	.38	.37	.39	.37	.39	.38	.36	.39
2. Regular boneless.....	.43	.42	.43	.41	.42	.40	.41	.40	.42	.41	.42	.41	.42	.41	.42	.43
3. Regular boneless and fatted.....	.53	.51	.53	.50	.52	.49	.50	.48	.51	.49	.52	.49	.52	.50	.53	.50
4. Skinned bone in.....	.44	.42	.43	.42	.42	.40	.41	.40	.41	.40	.42	.40	.41	.41	.43	.41
5. Skinned boneless.....	.49	.47	.48	.47	.47	.45	.46	.44	.46	.45	.47	.45	.47	.46	.48	.46
6. Skinned boneless and fatted.....	.57	.55	.57	.55	.55	.53	.54	.52	.54	.53	.55	.53	.55	.54	.56	.54
1C Smoked ham, slices:																
1. Regular bone in.....	.59	.57	.59	.56	.57	.54	.55	.53	.56	.53	.56	.54	.57	.54	.55	.55
2. Regular boneless.....	.69	.68	.69	.67	.68	.66	.67	.64	.68	.65	.68	.65	.69	.66	.67	.67
3. Regular boneless and fatted.....	.71	.68	.70	.67	.69	.66	.67	.64	.68	.65	.68	.65	.69	.66	.67	.67
4. Skinned bone in.....	.63	.60	.63	.60	.61	.58	.59	.57	.60	.60	.62	.61	.58	.61	.59	.60
5. Skinned boneless.....	.65	.62	.64	.62	.63	.60	.61	.59	.62	.59	.62	.59	.63	.60	.64	.61
6. Skinned boneless and fatted.....	.76	.73	.75	.72	.74	.71	.72	.69	.72	.73	.70	.74	.71	.71	.75	.73
2A Ready to eat and cooked hams (except boneless and fatted cooked hams), whole or shank half:																
1. Regular bone in.....	.43	.42	.43	.42	.42	.40	.41	.39	.41	.39	.41	.40	.42	.40	.41	.41
2. Regular boneless.....	.48	.46	.48	.46	.47	.45	.45	.44	.46	.44	.46	.44	.47	.45	.47	.45
3. Regular boneless and fatted.....	.56	.54	.56	.54	.55	.53	.53	.51	.54	.52	.54	.52	.53	.53	.53	.53
4. Skinned bone in.....	.46	.45	.46	.45	.45	.43	.44	.42	.44	.42	.44	.43	.45	.43	.45	.44
5. Skinned boneless.....	.52	.50	.51	.49	.50	.48	.49	.47	.49	.47	.50	.48	.50	.49	.51	.49
6. Skinned boneless and fatted.....	.60	.58	.60	.58	.59	.57	.58	.56	.58	.56	.58	.56	.57	.57	.56	.56
2B Ready to eat and cooked hams (except boneless and fatted cooked hams), round half or butt half:																
1. Regular bone in.....	.44	.43	.44	.43	.43	.41	.42	.40	.42	.40	.43	.41	.43	.41	.43	.42
2. Regular boneless.....	.48	.46	.48	.46	.47	.45	.45	.44	.46	.44	.46	.44	.47	.45	.47	.45
3. Regular boneless and fatted.....	.57	.56	.57	.55	.54	.53	.53	.51	.55	.53	.55	.53	.54	.53	.54	.53
4. Skinned bone in.....	.47	.46	.47	.45	.46	.44	.45	.43	.45	.43	.45	.44	.46	.44	.46	.45
5. Skinned boneless.....	.53	.51	.53	.51	.51	.50	.50	.48	.51	.50	.51	.49	.51	.50	.52	.50
6. Skinned boneless and fatted.....	.62	.60	.61	.59	.59	.57	.59	.57	.59	.57	.59	.57	.59	.57	.57	.56

SECTION 19—O.P.A. list of retail ceiling prices for pork cuts—Continued

	Zone 1		Zone 2		Zones 3 and 4		Zone 4a		Zone 5		Zones 6 and 7		Zones 8 and 9 north		Zones 8 and 9 south		Zone 10	
	Classes		Classes		Classes		Classes		Classes		Classes		Classes		Classes		Classes	
	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4
<b>30 Ready to eat and cooked hams (except boneless and fatted cooked hams), slices:</b>																		
1. Regular bone in	.64	.62	.64	.61	.62	.60	.60	.58	.61	.58	.61	.59	.62	.60	.63	.60	.63	.61
2. Regular boneless	.66	.63	.65	.62	.64	.61	.62	.59	.62	.60	.63	.60	.64	.61	.64	.61	.65	.62
3. Regular boneless and fatted	.76	.73	.76	.73	.74	.71	.73	.70	.73	.70	.74	.71	.74	.71	.75	.72	.76	.72
4. Skinned bone in	.69	.66	.68	.65	.67	.64	.65	.62	.65	.62	.66	.63	.67	.64	.67	.64	.68	.66
5. Skinned boneless	.70	.67	.70	.67	.68	.66	.67	.64	.67	.64	.68	.65	.68	.66	.69	.67	.70	.67
6. Skinned boneless and fatted	.82	.79	.82	.78	.80	.77	.78	.75	.79	.76	.79	.76	.80	.77	.80	.77	.81	.78
<b>31 Fresh ham, whole (fresh, frozen or cured):</b>																		
1. Regular bone in	.39	.37	.39	.37	.38	.36	.36	.34	.37	.35	.37	.35	.39	.37	.37	.36	.39	.37
2. Regular boneless	.43	.41	.43	.41	.42	.40	.40	.38	.41	.39	.41	.39	.43	.41	.42	.40	.43	.41
3. Regular boneless and fatted	.45	.48	.50	.48	.49	.46	.48	.45	.48	.45	.49	.46	.50	.48	.50	.47	.51	.49
4. Skinned bone in	.42	.40	.42	.39	.40	.38	.39	.37	.39	.37	.40	.38	.39	.39	.39	.40	.42	.40
5. Skinned boneless	.47	.44	.47	.44	.45	.44	.44	.42	.44	.42	.45	.43	.47	.44	.46	.44	.47	.44
6. Skinned boneless and fatted	.54	.52	.54	.51	.53	.50	.51	.49	.52	.49	.52	.50	.54	.51	.53	.51	.54	.52
<b>32 Fresh ham, shank half (fresh, frozen or cured):</b>																		
1. Regular bone in	.38	.36	.38	.36	.37	.35	.35	.33	.36	.34	.36	.34	.38	.36	.37	.35	.38	.36
2. Regular boneless	.43	.40	.42	.40	.41	.39	.40	.38	.41	.38	.42	.40	.42	.40	.43	.40	.43	.40
3. Regular boneless and fatted	.49	.47	.49	.47	.45	.45	.47	.44	.47	.44	.47	.45	.47	.45	.48	.47	.49	.47
4. Skinned bone in	.41	.39	.41	.38	.40	.38	.38	.36	.39	.37	.40	.39	.41	.39	.40	.38	.41	.39
5. Skinned boneless	.46	.44	.46	.43	.44	.42	.43	.41	.43	.42	.44	.43	.46	.43	.45	.42	.46	.43
6. Skinned boneless and fatted	.53	.50	.53	.50	.51	.52	.54	.51	.52	.50	.53	.51	.55	.52	.54	.52	.55	.52
<b>33 Fresh ham, round half (fresh, frozen or cured):</b>																		
1. Regular bone in	.40	.38	.40	.38	.38	.36	.36	.35	.37	.35	.37	.35	.38	.36	.40	.38	.39	.38
2. Regular boneless	.45	.42	.45	.42	.43	.41	.42	.40	.42	.40	.42	.40	.44	.42	.44	.41	.45	.42
3. Regular boneless and fatted	.52	.50	.51	.49	.50	.48	.49	.47	.50	.49	.50	.47	.51	.49	.52	.48	.51	.47
4. Skinned bone in	.41	.42	.41	.40	.41	.39	.40	.38	.40	.39	.41	.39	.42	.40	.42	.40	.43	.41
5. Skinned boneless	.48	.45	.48	.45	.46	.44	.45	.43	.46	.45	.46	.44	.48	.45	.47	.46	.48	.45
6. Skinned boneless and fatted	.55	.52	.55	.52	.54	.51	.52	.50	.53	.50	.53	.51	.55	.52	.54	.52	.55	.52
<b>34 Smoked picnics, whole or shank:</b>																		
1. Bone in	.37	.36	.37	.35	.36	.34	.34	.35	.33	.35	.33	.35	.34	.36	.34	.36	.35	.37
2. Boneless	.42	.41	.42	.40	.41	.39	.40	.38	.40	.38	.40	.39	.41	.39	.40	.39	.42	.40
3. Boneless and fatted	.50	.48	.50	.48	.48	.47	.47	.45	.48	.46	.48	.46	.48	.47	.49	.47	.49	.47
<b>35 Smoked picnics, round half:</b>																		
1. Bone in	.38	.37	.38	.36	.37	.35	.35	.34	.36	.34	.36	.35	.37	.35	.37	.35	.37	.36
2. Boneless	.43	.42	.43	.41	.42	.40	.40	.39	.41	.39	.41	.40	.42	.40	.42	.40	.43	.41
3. Boneless and fatted	.51	.50	.51	.50	.50	.49	.49	.48	.47	.49	.47	.49	.48	.50	.49	.50	.49	.50
<b>36 Fresh picnics, whole (fresh, frozen or cured):</b>																		
1. Bone in	.36	.34	.36	.34	.35	.33	.33	.31	.34	.32	.34	.32	.33	.34	.32	.33	.34	.33
2. Boneless	.41	.39	.41	.39	.40	.37	.37	.35	.38	.36	.39	.35	.37	.41	.39	.40	.38	.41
3. Boneless and fatted	.48	.45	.48	.45	.46	.44	.44	.43	.45	.43	.46	.44	.48	.45	.47	.44	.48	.45
<b>37 Fresh picnics, shank half (fresh, frozen or cured):</b>																		
1. Bone in	.35	.33	.35	.33	.34	.32	.32	.33	.31	.33	.31	.34	.32	.35	.33	.34	.32	.33
2. Boneless	.40	.38	.40	.38	.39	.37	.37	.35	.38	.36	.38	.36	.39	.37	.40	.38	.37	.38
3. Boneless and fatted	.47	.44	.47	.44	.45	.43	.44	.42	.44	.42	.45	.42	.47	.44	.46	.43	.47	.44
<b>38 Fresh picnics, round half (fresh, frozen or cured):</b>																		
1. Bone in	.37	.35	.37	.32	.35	.33	.34	.32	.34	.32	.34	.32	.35	.33	.37	.32	.36	.35
2. Boneless	.42	.40	.42	.39	.40	.38	.38	.37	.40	.38	.40	.38	.42	.38	.41	.39	.42	.40
3. Boneless and fatted	.49	.47	.46	.43	.46	.45	.44	.42	.47	.44	.47	.45	.46	.44	.48	.46	.49	.47
<b>39 Fresh picnics, slices (fresh, frozen or cured):</b>																		
1. Bone in	.41	.39	.40	.38	.39	.37	.37	.36	.38	.36	.38	.35	.37	.40	.35	.39	.38	.39
2. Boneless	.46	.44	.46	.44	.44	.42	.42	.41	.43	.41	.43	.41	.44	.42	.44	.43	.45	.44
3. Boneless and fatted	.54	.51	.53	.51	.52	.50	.50	.48	.51	.49	.51	.49	.52	.50	.52	.51	.53	.51
<b>40 Ready to eat and cooked picnics (except cooked boneless and fatted cooked picnics), whole or shank half:</b>																		
1. Bone in	.41	.39	.40	.39	.39	.38	.38	.37	.38	.37	.39	.37	.39	.38	.40	.38	.39	.39
2. Boneless	.46	.44	.46	.44	.45	.43	.43	.42	.44	.42	.44	.43	.45	.43	.45	.44	.45	.44
3. Boneless and fatted	.57	.54	.56	.54	.53	.51	.51	.49	.52	.50	.52	.50	.53	.51	.53	.51	.53	.51
<b>41 Ready to eat and cooked picnics (except cooked boneless and fatted cooked picnics), round half or butt half:</b>																		
1. Bone in	.42	.40	.41	.40	.40	.39	.39	.37	.39	.38	.39	.37	.39	.38	.40	.39	.41	.40
2. Boneless	.47	.43	.47	.43	.46	.44	.44	.43	.45	.43	.45	.43	.46	.43	.45	.44	.47	.45
3. Boneless and fatted	.55	.53	.55	.54	.54	.52	.53	.51	.53	.51	.53	.51	.54	.52	.54	.53	.55	.52
<b>42 Ready to eat and cooked picnics (except cooked boneless and fatted cooked picnics), slices:</b>																		
1. Bone in	.60	.58	.60	.57	.58	.56	.56	.55	.58	.57	.58	.59	.58	.58	.56	.59	.56	.57
2. Boneless	.65	.66	.68	.65	.66	.63	.64	.62	.65	.62	.65	.63	.66	.63	.67	.64	.67	.65
3. Boneless and fatted	.80	.77	.80	.77	.78	.75	.76	.73	.77	.74	.77	.74	.78	.75	.78	.75	.79	.76
<b>7 Virginia hams:</b>																		
1. Whole or half	.62	.60	.62	.60	.60	.59	.59	.58	.60	.59	.60	.58	.60	.59	.61	.59	.60	.60
2. Sliced	.70	.67	.70	.67	.68	.65	.67	.64	.67	.65	.67	.66	.68	.65	.68	.66	.67	.67
<b>8 Prosciutto hams:</b>																		
1. Whole or half	.59	.58	.60	.58	.58	.56	.56	.55	.58	.57	.58	.59	.58	.58	.59	.57	.58	.58
2. Sliced	.67	.64	.67	.64	.65	.63	.64	.61	.64	.62	.64	.63	.65	.62	.65	.63	.66	.64
<b>9 Balles or slab bacon, whole or piece:</b>																		
1. Fresh with rine	.31	.30	.31	.30	.32	.32	.32	.32	.33	.32	.33	.32	.33	.32	.33			

SECTION 19—O.P.A. list of retail ceiling prices for pork cuts—Continued

	Zone 1		Zone 2		Zones 3 and 4		Zone 4a		Zone 5		Zones 6 and 7		Zones 8 and 9 north		Zones 8 and 9 south		Zone 10	
	Classes		Classes		Classes		Classes		Classes		Classes		Classes		Classes		Classes	
	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4
11 Pork shoulders, fresh, frozen or cured, whole only:																		
1. Skinned bone in.	.39	.37	.39	.36	.37	.35	.36	.34	.36	.34	.37	.35	.39	.36	.38	.36	.39	.37
2. Skinned boneless.	.44	.42	.44	.41	.42	.40	.41	.39	.41	.39	.42	.40	.44	.41	.43	.46	.40	.44
3. Skinned boneless and fatted	.48	.46	.48	.45	.47	.44	.45	.42	.46	.43	.46	.44	.48	.45	.47	.44	.48	.43
4. Regular.	.36	.34	.36	.34	.35	.33	.33	.31	.34	.32	.34	.32	.36	.34	.35	.33	.38	.34
5. Rough neck bone in.	.35	.33	.34	.32	.33	.31	.31	.30	.32	.33	.31	.32	.34	.32	.33	.31	.35	.33
6. Rough neck bone out.	.35	.33	.35	.33	.34	.32	.32	.31	.33	.31	.33	.31	.35	.33	.34	.32	.35	.33
12 Pork shoulders smoked, whole only:																		
1. Skinned bone in.	.40	.38	.39	.38	.38	.37	.37	.35	.37	.36	.37	.36	.38	.37	.38	.37	.39	.37
2. Skinned boneless.	.45	.43	.44	.43	.43	.41	.42	.40	.42	.41	.43	.41	.43	.41	.43	.42	.44	.43
3. Skinned boneless and fatted	.50	.48	.50	.48	.49	.47	.48	.46	.48	.46	.48	.46	.49	.47	.49	.47	.50	.45
4. Regular.	.37	.36	.37	.36	.36	.34	.35	.33	.35	.33	.35	.34	.36	.34	.36	.35	.37	.35
5. Rough neck bone in.	.36	.34	.35	.34	.34	.33	.33	.32	.35	.32	.34	.32	.34	.33	.35	.33	.35	.34
6. Rough neck bone out.	.36	.35	.36	.35	.35	.33	.34	.32	.34	.32	.34	.32	.35	.33	.35	.34	.36	.34
13 Pork shoulder cooked:																		
1. Skinned bone in.	.44	.42	.43	.42	.42	.41	.41	.39	.41	.40	.42	.40	.42	.41	.42	.41	.42	.41
2. Skinned boneless.	.48	.47	.48	.46	.47	.45	.46	.44	.46	.44	.46	.45	.47	.45	.47	.46	.48	.46
3. Skinned boneless and fatted	.55	.53	.55	.53	.54	.52	.53	.51	.53	.51	.53	.51	.54	.52	.54	.52	.55	.53
14A Boneless butts (whole or pieces):																		
1. Fresh, frozen, or cured.	.49	.46	.49	.46	.47	.45	.46	.44	.46	.44	.47	.44	.46	.48	.45	.49	.46	.48
2. Smoked.	.54	.52	.54	.52	.53	.52	.52	.50	.52	.50	.52	.50	.53	.51	.51	.52	.53	.52
3. Ready to eat.	.59	.57	.59	.57	.58	.56	.56	.54	.57	.55	.57	.55	.58	.56	.58	.61	.61	.56
14B Boneless butts (store sliced):																		
1. Fresh, frozen, or cured.	.55	.53	.54	.52	.53	.51	.51	.49	.52	.50	.53	.50	.54	.52	.51	.55	.53	.53
2. Smoked.	.60	.59	.60	.59	.58	.57	.56	.55	.58	.57	.58	.57	.59	.58	.59	.58	.59	.58
3. Ready to eat.	.66	.64	.66	.64	.65	.63	.64	.61	.64	.62	.64	.62	.65	.63	.63	.63	.66	.61
15A Boneless loins (Canadian bacon), whole or piece:																		
1. Fresh, frozen, or cured.	.54	.52	.53	.52	.52	.51	.51	.49	.51	.50	.52	.50	.53	.52	.51	.54	.52	.52
2. Smoked.	.65	.63	.64	.63	.63	.61	.62	.60	.62	.60	.62	.61	.63	.61	.62	.64	.62	.62
3. Ready to eat.	.70	.69	.70	.68	.69	.67	.67	.66	.68	.66	.68	.66	.69	.67	.69	.70	.68	.68
15B Boneless loins (Canadian bacon), store sliced:																		
1. Fresh, frozen, or cured.	.61	.58	.60	.58	.59	.57	.57	.55	.58	.55	.58	.56	.60	.58	.60	.57	.61	.58
2. Smoked.	.73	.70	.73	.70	.71	.69	.70	.67	.70	.67	.70	.68	.71	.69	.72	.69	.72	.70
3. Ready to eat.	.79	.76	.79	.76	.77	.75	.76	.73	.76	.74	.77	.74	.77	.75	.75	.79	.79	.76
16 Briskets (whole):																		
1. Fresh or frozen.	.24	.23	.24	.22	.23	.21	.21	.20	.21	.20	.22	.21	.24	.22	.23	.22	.24	.23
2. Cured.	.26	.24	.25	.24	.24	.22	.22	.21	.23	.21	.23	.22	.24	.22	.23	.23	.25	.23
3. Smoked.	.32	.30	.31	.30	.30	.28	.29	.27	.29	.27	.29	.29	.30	.28	.30	.29	.31	.29
17 Fat back (whole or piece):																		
1. Fresh, cured, or frozen.	.22	.21	.22	.21	.21	.19	.19	.18	.20	.19	.20	.19	.22	.21	.21	.20	.22	.21
2. Smoked.	.26	.25	.26	.24	.25	.23	.23	.22	.23	.22	.24	.23	.25	.23	.25	.23	.26	.24
18A Pork loins (whole):																		
1. Fresh or frozen.	.40	.37	.39	.37	.38	.36	.37	.35	.37	.35	.37	.35	.38	.36	.39	.37	.39	.37
2. Cured.	.40	.38	.40	.38	.39	.36	.37	.35	.38	.36	.38	.36	.39	.38	.39	.37	.40	.37
3. Smoked.	.47	.44	.46	.44	.45	.43	.44	.41	.44	.42	.44	.42	.45	.43	.45	.43	.46	.44
18B Pork loins, rib end:																		
1. Fresh or frozen.	.36	.35	.33	.32	.35	.33	.34	.32	.34	.32	.34	.33	.36	.34	.35	.34	.36	.35
2. Cured.	.38	.35	.34	.32	.36	.34	.35	.33	.35	.33	.35	.33	.36	.34	.36	.34	.37	.36
3. Smoked.	.43	.41	.40	.38	.41	.39	.40	.38	.40	.38	.41	.39	.41	.39	.42	.40	.42	.40
18C Pork loins, loin end:																		
1. Fresh or frozen.	.40	.37	.39	.37	.38	.36	.37	.34	.37	.35	.38	.36	.39	.37	.39	.36	.40	.37
2. Cured.	.40	.38	.40	.37	.39	.36	.37	.35	.38	.35	.38	.36	.39	.36	.39	.37	.40	.37
3. Smoked.	.47	.44	.46	.44	.45	.42	.44	.41	.44	.41	.44	.42	.45	.43	.45	.43	.46	.44
18D Pork loins, center cut:																		
1. Fresh or frozen.	.44	.42	.44	.42	.42	.41	.41	.39	.41	.40	.42	.40	.44	.42	.43	.41	.44	.42
2. Cured.	.45	.43	.45	.43	.43	.41	.42	.40	.42	.40	.42	.41	.43	.41	.43	.42	.44	.42
3. Smoked.	.52	.50	.52	.50	.50	.48	.49	.47	.49	.47	.50	.47	.50	.48	.51	.49	.50	.49
19 Sliced bacon (derined, smoked):																		
1. Standard grade A.	.49	.47	.49	.47	.47	.46	.46	.45	.46	.45	.47	.45	.47	.46	.48	.46	.48	.47
2. Standard grade B.	.44	.43	.44	.42	.42	.41	.41	.40	.41	.40	.42	.40	.42	.41	.43	.41	.43	.42
3. Standard grade C.	.32	.31	.32	.31	.30	.29	.29	.28	.29	.28	.29	.28	.29	.30	.29	.29	.30	.29
4. Sliced low grade.	.31	.30	.31	.30	.30	.28	.28	.27	.29	.28	.29	.28	.29	.30	.29	.30	.31	.29
5. Sliced regular plates.	.28	.27	.28	.27	.27	.26	.26	.25	.27	.26	.26	.25	.26	.25	.26	.25	.26	.25
6. Bacon, end slices.	.28	.27	.28	.27	.27	.26	.26	.25	.27	.26	.26	.25	.26	.25	.26	.25	.26	.25
7. Sliced Canadian bacon.	.77	.75	.77	.75	.76	.74	.74	.72	.75	.73	.75	.73	.76	.74	.76	.77	.75	.76
20A Spare ribs:																		
1. Fresh or frozen.	.30	.27	.30	.27	.28	.26	.27	.24	.27	.25	.28	.25	.28	.27	.29	.26	.29	.27
2. Cured.	.30	.28	.30	.28	.29	.27	.27	.26	.28	.26	.28	.26	.28	.29	.29	.27	.30	.28
3. Smoked.	.33	.36	.37	.35	.36	.34	.35	.33	.35	.33	.35	.33	.36	.34	.36	.34	.37	.33
20B Barbecue spare ribs (brisket bone off):																		
1. Fresh or frozen.	.32	.30	.32	.30	.31	.29	.29	.28	.30	.28	.28	.30	.28	.28	.32	.30	.31	.29
2. Cured.	.34	.32	.33	.31	.32	.30	.31	.29	.31	.29	.31	.29	.31	.32	.30	.32	.33	.31
3. Smoked.	.41	.39	.41	.38	.39	.37	.38	.36	.38	.36	.38	.36	.39	.37	.40	.37	.40	.38
4. Barbecued.	.45	.45	.47	.45	.46	.44	.45	.42	.45	.43	.45	.43	.46	.44	.46	.44	.47	.44
20C Hocks:																		
1. Fresh or frozen.	.26	.24	.25	.24	.24	.22	.23	.21	.22	.21	.24	.22	.25	.24	.25	.23	.26	.24
2. Cured.	.27	.25	.27	.25	.25	.24	.24	.22	.24	.23	.25	.23	.25	.24	.25	.23	.26	.25
3. Smoked.	.31	.29	.31	.29	.29	.28	.28	.26	.28	.27	.29	.27	.29	.28	.29	.30	.28	.28
20D Knuckles:																		
1. Fresh or frozen.	.21	.20	.21	.19	.19	.18	.18	.17	.17	.18	.17	.18	.17	.19	.21	.20	.21	.20
2. Cured.	.22	.21	.22	.20	.21	.19	.19	.18	.18	.19	.18	.19	.20	.19	.21	.20	.22	.20
3. Smoked.	.26	.24	.26	.24	.25	.23	.23	.22	.24	.22	.24	.22	.25	.23	.25	.23	.26	.24
20E Pig's feet:																		
1. Fresh or frozen.	.12	.11																

SECTION 19—O. P. A. list of retail ceiling prices for pork cuts—Continued

	Zone 1		Zone 2		Zones 3 and 4		Zone 5		Zones 6 and 7		Zones 8 and 9 North		Zones 8 and 9 South		Zone 10			
	Classes		Classes		Classes		Classes		Classes		Classes		Classes		Classes			
	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4	1-2	3-4		
<b>30L Pork tenderloins:</b>																		
1. Fresh, frozen or cured.....	.60	.57	.59	.57	.58	.55	.56	.54	.57	.54	.57	.55	.59	.57	.58	.56	.60	.57
<b>30M Pork tenderloin tips:</b>																		
1. Fresh, frozen or cured.....	.55	.53	.55	.53	.53	.51	.52	.50	.52	.50	.53	.51	.55	.53	.54	.52	.55	.53
<b>31 Dry salt bellies:</b>																		
1. Fresh, cured or frozen.....	.27	.26	.27	.25	.25	.24	.24	.22	.24	.23	.25	.23	.27	.25	.26	.24	.27	.26
2. Smoked.....	.31	.29	.30	.29	.29	.27	.28	.26	.28	.26	.28	.27	.29	.29	.28	.30	.29	.29
<b>32 Plates and jowls—fresh, frozen or cured:</b>																		
1. Clear plates.....	.20	.19	.20	.18	.18	.17	.17	.16	.17	.16	.18	.17	.20	.19	.18	.20	.19	
2. Regular plates.....	.22	.20	.21	.20	.19	.19	.19	.17	.19	.18	.18	.20	.18	.21	.19	.22	.20	
3. Jowl butts.....	.20	.19	.20	.18	.18	.17	.17	.16	.17	.16	.18	.17	.20	.18	.19	.20	.19	
4. Square jowl butt.....	.22	.21	.22	.21	.19	.19	.18	.20	.18	.20	.19	.22	.21	.20	.22	.21	.21	
<b>33 Plates and jowls smoked:</b>																		
1. Clear plates.....	.24	.23	.24	.22	.22	.21	.21	.20	.21	.20	.22	.20	.22	.21	.23	.21	.24	.22
2. Regular plates.....	.26	.24	.26	.24	.24	.23	.23	.22	.23	.22	.23	.22	.24	.23	.25	.23	.24	.24
3. Jowl butts.....	.24	.23	.24	.22	.22	.21	.21	.20	.21	.20	.22	.22	.21	.23	.21	.24	.22	
4. Square jowl butt.....	.29	.27	.28	.27	.27	.25	.26	.24	.26	.24	.26	.25	.27	.25	.27	.26	.28	.26
<b>34A Cooked ham and shoulder, boneless and fatted (whole):</b>																		
1. Regular ham.....	.59	.58	.59	.58	.58	.56	.56	.57	.55	.57	.55	.57	.55	.58	.56	.56	.59	.57
2. Skinned ham.....	.63	.61	.63	.61	.62	.60	.61	.59	.61	.59	.61	.62	.60	.62	.60	.63	.61	
3. Picnic.....	.54	.52	.54	.52	.53	.51	.52	.50	.52	.50	.52	.50	.53	.51	.53	.51	.54	.52
4. Skinned shoulder.....	.55	.53	.55	.53	.54	.52	.53	.51	.53	.51	.53	.51	.54	.52	.52	.55	.53	
<b>34B Cooked ham and shoulder, boneless and fatted (fatted):</b>																		
1. Regular ham.....	.88	.85	.88	.84	.86	.82	.84	.81	.84	.81	.85	.82	.86	.82	.86	.83	.87	.84
2. Skinned ham.....	.94	.91	.94	.90	.92	.89	.90	.87	.91	.87	.91	.88	.92	.88	.93	.89	.93	.90
3. Picnic.....	.81	.77	.80	.77	.78	.75	.77	.74	.77	.74	.77	.74	.78	.75	.79	.76	.80	.77
<b>35A Cooked and smoked ham, boneless and fatted (whole):</b>																		
1. Regular ham.....	.61	.59	.61	.59	.63	.58	.58	.56	.56	.59	.57	.59	.57	.60	.58	.61	.58	
2. Skinned ham.....	.65	.63	.65	.63	.64	.62	.63	.61	.63	.61	.63	.61	.64	.62	.62	.65	.63	
3. Picnic.....	.66	.55	.56	.55	.54	.52	.53	.51	.53	.51	.54	.52	.54	.53	.55	.55	.58	
<b>35B Cooked and smoked ham, boneless and fatted (sliced):</b>																		
1. Regular ham.....	.91	.87	.90	.87	.88	.85	.87	.83	.87	.84	.88	.84	.88	.85	.89	.85	.90	.86
2. Skinned ham.....	.97	.94	.97	.95	.95	.91	.95	.90	.94	.90	.94	.91	.95	.91	.92	.96	.93	
3. Picnic.....	.83	.80	.82	.79	.81	.77	.79	.76	.79	.76	.80	.77	.81	.77	.81	.78	.82	
<b>36A Baked and barbecue ham, boneless and fatted (whole):</b>																		
1. Regular ham.....	.65	.63	.65	.63	.64	.62	.63	.60	.63	.61	.63	.61	.64	.62	.64	.62	.65	.62
2. Skinned ham.....	.70	.67	.69	.67	.68	.66	.67	.65	.67	.65	.68	.65	.68	.66	.66	.69	.67	
3. Picnic.....	.61	.58	.60	.58	.59	.57	.58	.56	.58	.56	.58	.56	.59	.57	.59	.60	.58	
4. Skinned shoulder.....	.60	.58	.60	.58	.58	.56	.57	.55	.55	.58	.56	.58	.58	.59	.57	.59	.57	
<b>36B Baked and barbecue ham, boneless and fatted (sliced):</b>																		
1. Regular ham.....	.97	.93	.96	.94	.95	.91	.93	.89	.93	.90	.94	.90	.95	.91	.96	.92		
2. Skinned ham.....	1.03	1.00	1.03	.99	1.01	.97	.99	.96	1.00	.96	1.00	.96	.97	1.02	.98	1.02	.99	
3. Picnic.....	.90	.86	.89	.86	.88	.84	.86	.82	.86	.83	.87	.83	.88	.84	.85	.89	.85	
<b>27A Dried and cooked specialties (whole or piece):</b>																		
1. Virginia bacon.....	.47	.46	.47	.45	.45	.44	.44	.43	.44	.43	.45	.45	.44	.46	.44	.46	.45	
2. Virginia sides.....	.43	.41	.42	.41	.41	.40	.40	.38	.40	.39	.40	.39	.41	.40	.41	.42	.41	
3. Virginia jowls.....	.33	.32	.33	.32	.31	.30	.30	.29	.30	.29	.31	.30	.31	.30	.32	.31	.32	
4. Virginia shoulder.....	.52	.51	.52	.50	.50	.49	.49	.48	.50	.48	.50	.48	.50	.49	.51	.49	.51	
5. Capicilli butts.....	.71	.69	.70	.69	.69	.67	.68	.66	.68	.66	.68	.67	.69	.68	.70	.68		
<b>27B Dried and cooked specialties (store sliced):</b>																		
1. Virginia bacon.....	.53	.51	.52	.50	.51	.49	.50	.47	.50	.48	.50	.48	.51	.49	.51	.49	.52	
2. Virginia sides.....	.45	.46	.45	.45	.46	.44	.44	.43	.45	.43	.45	.45	.46	.44	.47	.45	.45	
3. Virginia jowls.....	.37	.36	.37	.35	.35	.34	.34	.32	.34	.33	.35	.33	.35	.34	.36	.34	.35	
4. Virginia shoulder.....	.59	.57	.58	.56	.57	.55	.56	.53	.56	.54	.56	.54	.57	.55	.57	.55	.56	
5. Capicilli butts.....	.79	.77	.78	.76	.78	.75	.76	.74	.77	.74	.77	.74	.78	.75	.78	.79	.76	
<b>28 Loin ribs:</b>																		
1. Fresh, frozen or cured.....	.30	.29	.30	.28	.28	.27	.27	.25	.28	.26	.28	.26	.29	.27	.30	.29	.29	
2. Cured.....	.32	.30	.31	.29	.30	.28	.28	.27	.29	.27	.29	.27	.30	.28	.31	.29	.29	
3. Smoked.....	.39	.37	.39	.36	.37	.35	.36	.34	.36	.34	.36	.34	.37	.35	.38	.35	.36	
<b>29 Dressed hogs (whole, half or quarter):</b>																		
1. Packer style.....	.2400	.2400	.2375	.2375	.2275	.2275	.2175	.2175	.2175	.2175	.2200	.2200	.2250	.2250	.2375	.2375	.2325	
2. Skipper style.....	.2300	.2300	.2275	.2275	.2175	.2175	.2075	.2075	.2075	.2075	.2100	.2100	.2150	.2150	.2275	.2275	.2225	

## 10,000 Swift Workers Now in Service, Report States

The important part that Swift & Company employees are playing in the war effort is disclosed in the fifth annual report to Swift workers by John Holmes, president. "We are not merely working—we are fighting," says Mr. Holmes. "Our individual efforts are a major part of the war effort. Our major problem is production of food in an all-out fight for victory. Win the war—this is the major consideration of each of us.

More and more food is needed to keep our armed forces the best fed in the world. Moreover, great quantities of food are being shipped abroad under the lend-lease program. But even this is not the full story. Workers in other industries and their families are also

demanding more and more food. They need strength-sustaining foods to keep them at work building planes, tanks, ships, guns and the other implements of war. Meat, as always, stands in the top positions as the backbone of the meal and as the principal body-building food."

The fighting force from the Swift organization is now nearly as large as an army division, with more than 10,000 Swift & Company men in various branches of the service. It is also pointed out in the report that the employees' contribution to the war effort was recognized officially by the awarding of the Army-Navy "E" flag to men and women of the Chicago plant and office, the first such honor given in the meat industry.

During 1942, Swift employment reached an all-time high of 76,000 men

and women, an increase of 4 per cent over the previous year and 28 per cent greater than five years ago. Total wages and salaries amounted to \$138,087,127, which was 35 per cent over the previous year and 28 per cent greater than five years ago.

Wage rates and average weekly earnings are the highest in the company's history. Under the firm's suggestion plan, 3,004 employee suggestions were accepted, with awards amounting to \$51,607. In addition, special awards totaling \$10,800 are being paid for the best suggestions in two special six-month contests.

The Swift booklet contains photographs of many of the employees in the armed forces and also an alphabetical list of their names, as well as pictures of Swift men on the war front, in planes, ships, tanks and jeeps.

# The Red Cross has Problems like your own

## *—of Planning*

Your Red Cross operates a vast planning program to enable it to be ready for any disaster or emergency anywhere—whether it comes in the Americas, Europe, Australia, Asia, or Africa.

## *—of Organization*

Your Red Cross is responsible for the smooth operation of 3,750 chapters and 6,000 branches, all engaged in the same enterprise of helping all who need help.

## *—of Personnel*

Your Red Cross has tripled its staff since Pearl Harbor and has had to enlist the aid of and train over 6,000,000 volunteers in the principles of First Aid, Water Safety, Accident Prevention, Home Nursing, Nutrition, Nurse's Aideing, Mass Feeding, Motor Mechanics, and other subjects allied to our country's war effort.

## *—of Production*

Your Red Cross is not only one of the world's foremost purchasers of supplies, but it has the immense distribution job of collecting millions of items from 10,000 different communities in the United States, assembling and storing them, and then shipping them to practically every country in the world. Last year your Red Cross shipped some \$60,000,000 worth of food, clothing, and medical supplies to over 20,000,000 homeless people in foreign countries.

## *—of Finance*

Your Red Cross, whose war-time and post-war expenses will run well into hundreds of millions, must account to the public for every penny it collects and puts to work. Its accounts are audited annually by the U.S. War Department.

**The Red Cross faces the same problems as are in your business. With your support it can successfully meet them.**

**The Second War Fund is greater than the First, but no greater than the increased needs.**

**Business men can help with time and with money, as organizations and as individuals.**

**March is the Red Cross month . . . Cooperate with your Red Cross Chapter.**

Your Dollars help

make possible the

**AMERICAN  RED CROSS**



## Recent War Agency Orders Affecting the Meat Industry



IN RECENT days, the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and announcements affecting the meat packing and sausage manufacturing industry:

**FATS-OILS.**—Preliminary steps toward allocation of edible oil resources have been taken by representatives of that industry and government officials. Representatives of the edible oil refining industry advisory committee and officials of the Food Distribution Administration met to consider the problem last week. The committee was informed that no glycerine will be available for shortening in March. Industry members at the conference included George Stewart, vice president, Swift & Company, and G. G. Fox, Armour and Company.

**CANNED MEATS.**—In connection with its "freeze" order on canned meats, OPA has ruled that these may be shipped to branch houses or branch plants if they are part of the same corporate entity as the producing or shipping plant.

**BOXES.**—WPB has indicated that preference ratings granted in CMP-5 should not be assigned to the purchase

of materials used in assembling boxes, etc., as they are classed as a production material. Where a box is purchased assembled, and the only materials used are a small quantity of nails or stitching wire for closing, these materials may be classed as operating supplies.

**CANNED FOWL.**—Canned chicken meat, canned turkey meat and other canned poultry meat are exempt from the "freeze" on sales of canned meat, according to OPA. Sales of these products may be made without restriction. The only meats to which the freeze (pending rationing) applies are any edible part of cattle, calves, sheep, lamb and swine.

### Licensing Plan

(Continued from page 7.)

2.—All livestock dealers are to obtain permits to buy and sell livestock and to keep complete records of their operations. (Farmers are not required to obtain dealer permits but they are asked to keep records of their purchases and sales.)

Livestock dealers who buy and sell livestock only on posted public markets, subject to the Packer and Stockyards

Act, will not be required to secure dealer permits.

3.—All slaughterers operating under federal inspection are to set aside for war uses designated percentages of their production.

This order did not actually announce the percentages required to be set aside but simply transferred the authority to name such percentages from Wickard to Roy Hendrickson. It is understood that the percentages will be named in the near future.

Secretary Wickard said that the permits for slaughterers will be available by March 22. The permit order becomes effective April 1, while the set-aside order goes into effect immediately. At the same time the Secretary said that consideration is being given to the possibility of temporarily increasing certain local civilian sales quotas in deficit meat producing areas.

Wickard warned slaughterers against selling in excess of their quotas between now and April 1, pointing out that OPA's restrictions on meat sales still stand, and that excess killing will be deducted from the quotas established under the new system.

**BUY—BUY—BUY—BUY—BUY**

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

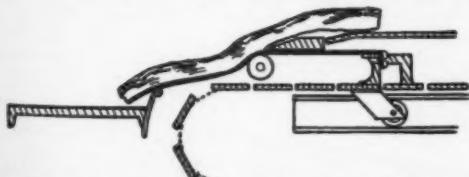
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•Are you using the right grade and grain of salt? ...the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

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**Right** —SIZE  
—QUALITY  
—PRICE

### SAUSAGE CASINGS

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"The Skins You Love to Stuff"

# OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY  
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR  
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

### Hide Take-off Operations

(Continued from page 10.)

crotch. The paunch side is rimmed over in the same manner.

**SHOULDER-ROUND TURNING.**—The workman continues removal of the hide forward around the brisket and elbow of the front leg and back to the hind leg (see Figures 5 and 6). The fell should be left on the elbow of the front shank.

On the hind leg, a straight cut is made from the open-up incision about 4 in. behind the cod; if the cut is started at the open-up incision at a point too far away from the base of the tail, it leaves a low point on the butt of the hide which properly belongs to the flank or belly portion. Thus this leg cut should start from the open-up incision at a point about midway between the bag, dug or cod and should move upward to the back of the hind leg at the knee joint.

For the front leg, the cut should start from the open-up incision, well forward at the brisket, and slant back to the back of the knuckle joint of the fore-leg. Some describe this cut as along a line with that made by the foot Skinner to the center of the shoulder and then on a line to a point about 2 in. in front of the beginning of the brisket bone, where the original opening incision is met. If the cut to the front leg is made too high, it causes a deep indentation behind the fore leg.

In opening both the fore and hind legs the skin is held tight as the cuts are made.

In skinning the outside of the hind leg, cut upward from the point where the floorsman left off. On the left leg the start is made downward from the point where the leg breaker discontinued.

**SIDING.**—The side is skinned down to the end of the red muscle covering (see Figure 7). The knife must be held at the proper angle—flat with the back close to the hide—and proper tension must be maintained on the hide by lifting it away with the free hand and stretching it tightly by pulling outward and upward against the knife. The hide must be prevented from wrinkling as it is removed. The hide is left attached at the thighs and shoulders. The pritch is changed to the skinned side and the operations repeated on the other side.

The workman must be very careful not to corduroy, score or cut the hide in siding. The stroke of the knife must be long and steady to avoid leaving gouges or corduroy marks and knife angle and hide tension must be maintained as stated above.

To provide for hoisting, the gam cord (the tendon in the shank) is opened; that is, an opening is made between the gam cord and the muscles of the shank. The fell must not be broken.

The carcass is raised slightly off the floor to the half hoist position, in which

the shoulders rest on the floor and the rump is at proper working height. The hide may then be removed from around the shank joint and pulled down on the shank as far as possible with pincers so as to avoid breaking the fell and rupturing any blood vessels.

Subsequent hide take-off operations will be described in an early article in THE NATIONAL PROVISIONER.

### LIVING COSTS IN SMALL GAIN

Living costs of city workers increased 0.2 per cent during January, the smallest advance since February, 1941. Secretary of Labor Frances Perkins reported recently. Cost of goods and services under OPA control on January 15 rose 0.3 per cent during the month, while prices of goods and services not under any form of governmental control declined for the first time since last May.

The family food bill advanced 0.2 per cent from mid-December to mid-January. Among the principal increases were higher prices for meat, which rose 1.1 per cent. Beef, veal, pork and lamb prices went up less than 1 per cent, while prices of poultry and fish, used by many families as substitutes for red meats, advanced 3.3 per cent and 2.9 per cent, respectively.

Watch Classified page for good men.

## BEEF FOR OUR ARMED FORCES needs the protection of Cahn Stockinettes

Make certain that all precautions are taken to guarantee the arrival of quality beef in top condition to our Armed Forces in all parts of the world. Don't overlook the protective quality of CAHN'S BEEF TUBING; no outside wrapper required!

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**DOLE**  
COOLING & FREEZING UNITS  
CHICAGO

## WAR THEME TO DOMINATE PACKAGE SHOW

The extent to which the packaging, packing and shipping industries have integrated their activities with the war effort will be highlighted at the War-time Packaging Conference and Exposition, to be held at the Astor hotel, New York City, April 13 to 16.

Reports received from exhibitors by the American Management Association, sponsor of the conference and exposition, indicate that exhibits will be concerned exclusively with presentation of the products and services for war and for essential civilian needs.

An extensive special exhibit of war packages and packing and shipping methods by various government agencies will be a feature of the exposition.



### Lighting Aids Efficiency

(Continued from page 9.)

mum utilization of light. The selector may also be used to choose background and "spotlight" colors for three-dimensional painting of machinery.

While there are undoubtedly some practical difficulties in the way of full use in the packinghouse of the principle of paint as an aid to lighting (the best reflecting paints may not be suitable

in some plant locations), many packers will find it worthwhile to investigate its possibilities.

No mention has been made of the

protective qualities of paint or of some of the problems and methods of packinghouse painting. These will be covered in another article.

### CLEVE-O-CEMENT STANDS-UP ON COOLING ROOM FLOORS

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# Oppenheimer Casing Co.

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CHICAGO, U. S. A.

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## CHICAGO PROVISION STOCKS

Stocks of cut meats and lard on hand in Chicago on the first of this month again showed an increase compared with the preceding month. The increase in lard in store amounted to 2,646,095 lbs., with most of the gain being shown in prime steam lard made since October 1, 1942. Compared with a year ago the lard storage figures show a sharp reduction.

Holdings of cut meats totaled 79,662,312 lbs., almost 12 million pounds greater than the corresponding time a month ago and slightly over two million pounds larger than the same date a year ago. The total poundage of S.P. skinned hams showed the largest advance of any cut meat, compared with the previous month.

	Feb. 28, 1943	Jan. 31, 1943	Feb. 28, 1942
All barreled pork	10,394	8,437	16,163
P.S. lard (a)	7,158,200	5,697,050	42,321,684
P.S. lard (b)	57,412,531		
Other lard	6,876,960	5,692,024	5,488,864
Total lard	14,035,169	11,389,074	105,223,379
D.S. clear bellies (contract)	488,700	494,900	1,048,400
D.S. clear bellies (other)	13,631,604	12,768,903	5,905,773
Total D.S. clear bellies	14,120,304	13,263,803	6,952,173
D.S. rib bellies	2,000	1,000	163,868
D.S. fat backs	7,650,688	5,792,925	4,079,422
S.P. hams	6,436,882	5,774,356	7,605,683
S.P. skinned hams	24,523,416	19,584,228	22,346,815
S.P. hams	9,981,377	10,397,541	23,111,011
Boston shadra	3,730,655	3,123,046	3,279,219
Other cut meats	13,208,010	9,397,468	10,316,277
Total cut meats	79,662,312	67,284,367	77,854,210

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.

## Canada Subsidizes Cost of Beef Transportation

MONTREAL.—The Wartime Prices and Trade Board announced recently that it will temporarily subsidize part of the transportation costs involved in shipping beef from western to eastern Canada.

The board said the subsidy will be provided to facilitate the movement of beef from areas of surplus production in the West to those of heavier consumption in eastern Canada. This assistance will apply to shipments of dressed beef from Zones 10, 11 and 12, comprising the three Prairie provinces, to Zones 1 to 6, which take in the Maritimes, Quebec and most of Ontario.

Beginning with shipments of Febru-

ary 8 moving at carload freight rates from slaughter points in Zones 10, 11 and 12 to destinations in Zones 1 to 6, the board, through the Prices Stability Corporation, is prepared to reimburse shippers to the extent that transportation charges per pound exceed the difference between the maximum price in the zone of destination and that in the zone of shipment. Formerly, surplus cattle from the large producing areas found an outlet in the United States market.

## STOCKS AT SEVEN MARKETS

At the close of the month of February total stocks of all meats on hand at the seven leading markets stood almost 12,000,000 lbs. greater than at the close of the previous month but were almost 16 million lbs. smaller than at the end of February a year ago. D.S. meats showed a gain of over 6,000,000 lbs. compared with a month ago. Total lard on hand at these markets was slightly under the close of the previous month but stands over 100 million lbs. smaller than a year earlier.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on February 28, 1943, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Feb. 28, 1943	Jan. 31, 1943	Feb. 28, 1942
Total S.P. meats	93,645,616	91,615,891	127,267,100
Total D.S. meats	50,050,345	44,539,720	32,352,512
Other cut meats	25,744,284	21,361,492	25,507,583
Total all meats	169,449,245	157,517,103	185,127,195
P.S. lard	11,961,651	12,938,539	116,804,233
Other lard	11,886,048	11,334,928	12,158,485
Total lard	23,838,299	24,273,467	128,962,718
S.P. regular hams	14,371,404	14,042,153	14,568,316
S.P. skinned hams	46,227,206	41,728,720	47,988,906
S.P. bellies	27,568,898	30,733,700	59,010,390
S.P. picnics	5,452,106	4,883,300	5,645,488
D.S. bellies	34,183,733	31,149,306	17,964,976
D.S. fat backs	15,876,612	18,390,414	14,356,036

## ASK INCREASED GRAZING

A 10 per cent increase in stocking on Taylor grazing land was urged by the National Advisory Board to the U. S. Grazing Service in its annual meeting at Denver, Colo., recently. The board is composed of two representatives from each range state.

Increased stocking, the elimination of

unlicensed horses from the range, the hunting down of surplus game animals, and the grazing of national parks and monuments were recommended as means of helping stockmen carry more livestock to meet the need for increased production of meat animals.

## South Africa Meat Output Up on Favorable Prices

A material increase in the production of meats in the Union of South Africa since the outset of the war has been the result of more favorable prices and increased demand for product. While normal needs continue, the demand has been broadened by Army requirements, the feeding of thousands of European refugees and Italian prisoners and also the larger number of ships calling at Union ports for supplies.

In 1941 meat production at about 990 million lbs. showed an increase of about 30 per cent over 1939 and the slaughter index for the first half of 1942 showed continued increased production. While pork production in the Union is normally relatively small compared with beef, mutton and lamb, this item showed the greatest increase. Present high prices have resulted in increased hog breeding operations.

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the Dept. of Agriculture in November:

	Nov. 1942	Oct. 1942	Nov. 1941
lbs.	lbs.	lbs.	lbs.
Fresh & frozen—			
Beef	236,001,000	220,001,000	72,854,000
Veal	22,684,000	21,842,000	585,000
Calf	9,389,000	4,407,000	33,000
Lamb	6,661,000	7,007,000	2,474,000
Mutton & veal	564,000	432,000	242,000
Pork	355,000	329,000	868,000
Cured—			
Beef	57,000	121,000	147,000
Pork	367,000	496,000	927,000
Sausage	414,000	580,000	570,000
Other meats & lard	261,000	336,000	563,000
Total <sup>1</sup>	276,733,000	264,700,000	78,227,000

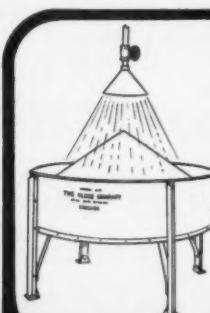
<sup>1</sup>These totals exclude gradings for F.S.C.C.

## EXTRA DIVIDENDS FOR NEVERFAIL USERS

Large packers, small packers... ham packers from every state in the Union report sharply rising sales and profits soon after starting to use the NEVERFAIL 3-Day Ham Cure. It's the "Pre-seasoned" flavor that, and improved texture, mildness and color that win and hold new customers. Write today for a free demonstration in your own plant.



H. J. MAYER & SONS CO.  
6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS



THE GLOBE COMPANY  
4000 PRINCETON AVENUE • CHICAGO, ILLINOIS

## An Efficient, Low-Cost Tripe Washing Umbrella

This Globe Tripe Washing Umbrella has features that make it preferred by men on the floor. The paunch lining is placed over the cone and flooded by an overhead spray during scrubbing. The cone is rotated, enabling operator to stand in one position. Simple, inexpensive. 48" high, 58" in diameter. Write Globe on all your equipment needs.

# MARKET SUMMARY

## Hogs and Pork

### HOGS

Chicago hog market this week: Barrows and gilts 30@40c higher, sows 25@35c up.

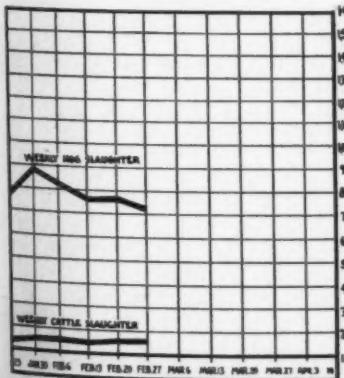
	Thurs.	Week ago
Chicago, top	\$16.00	\$15.40
4 day av.	15.65	15.35
Kan. City, top	15.60	14.90
Omaha, top	15.35	14.70
St. Louis, top	15.80	15.35
Corn Belt, top	15.15	14.85
Buffalo, top	16.75	16.50
Pittsburgh, top	16.50	16.25
Receipts—20 markets		
4 days	365,000	409,000
Slaughter—		
27 points*	725,822	756,482
Cut-out	180-	220-
results	220 lb.	240 lb.
270 lb.		
This week ..	—2.44	—2.57
—3.00		
Last week ..	—2.26	—2.37
	—2.77	

### PORK

Chicago carlot pork:	
Green hams,	
all wts. ....24	@24½ 24 @24½
Loins, all wts. ....23	@25½ 23 @25½
Bellies, all wts. ....15½	15½
Picnics,	
all wts. ....22½	22½
Reg. trim'ngs. ....20½	20½
New York:	
Loins, all wts. ....25½@28%	25½@28%
Butts, all wts. ....30	@30% 30 @30%
Boston:	
Loins, all wts. ....25½@28%	25½@28%

Philadelphia:	
Loins, all wts. ....25½@28%	25½@28%
Lard—Cash ....13.80b	13.80b
Loose ....12.80b	12.80b
Leaf ....12.40b	12.40b

\*Week ended February 26.



## Cattle and Beef

### CATTLE

Chicago cattle market this week: Most steers, yearlings, canners and cutters 25@50c up.

	Thurs.	Week ago
Chicago, steer, top	\$17.40	\$16.75
4 day avg.	16.00	15.60
Kan. City, top	16.30	15.50
Omaha, top	15.85	15.85
St. Louis, top	15.60	15.50
St. Joseph, top	15.75	15.75
Bologna, top	14.25	14.00
Cutter cow, top	10.25	10.00
Canner cow, top	9.00	8.75
Receipts—20 markets		
4 days	187,000	205,000
Slaughter—		
27 points*	154,826	148,772

### BEEF

Steer carcass, good	
700-800 lbs.	
Chicago ..	\$19.00@20.50
Boston ...	20.00@22.00
Phila. ....	20.00@22.00
New York. ....	20.00@22.50
Dr. canners, Northern	
350 lbs. up..	14½
Cutters,	
400@450 lbs.	14½
Cutters,	
450 lbs. up..	14½
Bologna bulls,	
all wts. ....15%	15%

\*Week ended February 26.

Chicago prices used in compilations unless otherwise specified.

### PROVISION STOCKS

	Chicago, February 28
	lbs.
Total lard .....	14,035,169
D. S. clear bellies.....	14,120,304

### DETAILED INFORMATION INDEX

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## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market	active.	
Native cows	.15½	.15½
Kipskins	.20	.20
Calfskins	.25½	.25½
Shearlings	2.15	2.15

### TALLOW, GREASES, ETC.

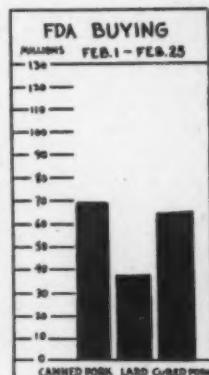
New York tallow firm.	
Extra .....	8.62½
Chicago tallow firm.	
Prime .....	8.62½
Chicago greases unchanged.	
A-White .....	8.75
New York greases firm.	
A-White .....	8.75
Chicago by-products:	
Cracklings .....	1.21
Tankage, unit ammo.	5.53
Blood .....	5.38
Digester tankage	
60% .....	71.04
Cottonseed oil,	
Valley .....	.12½n

### BUSINESS INDICATORS

Whole Prices (1926=100)	
Feb. 13	Feb. 14
1943	1942
All commodities .....	102.1
Food .....	105.5
Prices (1930=100)	Nov. Nov.
1942	1941
Farm Products.....	110.5
	90.6

### PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

	Week ended	**Lamb
	March 4, 1943	
per lb.		
Steer, hfr., choice, all wts.	.23	.2735
Steer, hfr., good, all wts.	.22	.2835
Steer, hfr., commer., all wts.	.20	.5135
Steer, hfr., utility, all wts.	.18	.22
Cow, commer. and good, all wts.	.20	.18
Cow, utility, all wts.	.18	.18
Hindquarters, choice	.26 1/2	.18
Forequarters, choice	.20	.18
Cow hindquarters, good and commer.	.22 1/2	.18
Cow forequarters, good and commer.	.18	.18

#### BEEF CUTS

Steer, hfr., short loins, choice	.42 1/2
Steer, hfr., short loins, good	.39 1/2
Steer, hfr., short loins, commer.	.36
Steer, hfr., short loins, utility	.31 1/2
Cow, short loins, good and commer.	.36
Cow, short loins, utility	.31 1/2
Steer, heifer round, choice	.25 1/2
Steer, heifer round, commer.	.28 1/2
Steer, heifer round, utility	.21 1/2
Steer, hfr., loin, choice	.18 1/2
Steer, hfr., loin, good	.25 1/2
Steer, hfr., loin, commer.	.30
Cow, loin, good and commer.	.30
Cow, loin, utility	.26 1/2
Cow, round, good and commer.	.21 1/2
Cow, round, utility	.18 1/2
Steer, heifer rib, choice	.28 1/2
Steer, heifer rib, good	.27 1/2
Steer, heifer rib, commer.	.25
Steer, heifer rib, utility	.26
Cow, rib, good and commer.	.26
Cow, rib, utility	.22 1/2
Steer, hfr., sirloin, choice	.30 1/2
Steer, hfr., sirloin, good	.28 1/2
Steer, hfr., sirloin, commer.	.25 1/2
Steer, heifer, sirloin, utility	.22 1/2
Cow sirloin, good and commer.	.25 1/2
Cow sirloin, utility	.22 1/2
Steer, hfr., cow flank, all grades	.11
Steer, hfr., flank steak, all grades	.25
Cow flank steak, all grades	.25
Steer, hfr., reg. chuck, choice	.21 1/2
Steer, hfr., reg. chuck, good	.21 1/2
Steer, hfr., reg. chuck, commer.	.19 1/2
Cow, reg. chuck, good and commer.	.19 1/2
Cow, reg. chuck, utility	.17 1/2
Steer, hfr., e.c. chuck, choice	.19 1/2
Steer, hfr., e.c. chuck, good	.19 1/2
Steer, hfr., e.c. chuck, commer.	.18
Steer, hfr., e.c. chuck, utility	.15 1/2
Cow, e.c. chuck, good and commer.	.18
Cow, e.c. chuck, utility	.16 1/2
Steer, hfr., foreshank, all grades	.11
Cow foreshank, all grades	.11
Steer, heifer brisket, choice	.17
Steer, heifer brisket, good	.15
Steer, heifer brisket, commer.	.14
Steer, heifer brisket, utility	.12
Cow brisket, good and commer.	.15
Cow brisket, utility	.10
Steer, heifer, back, choice	.28 1/2
Steer, heifer back, good	.22 1/2
Steer, heifer back, commer.	.21 1/2
Steer, heifer back, utility	.19
Cow back, utility	.19
Cow back, good and commer.	.21 1/2
Steer, hfr., arm chuck, choice	.20 1/2
Steer, hfr., arm chuck, good	.19 1/2
Steer, hfr., arm chuck, commer.	.18 1/2
Steer, hfr., arm chuck, utility	.16 1/2
Cow arm chuck, good and commer.	.18 1/2
Steer, hfr., short plate, good and choice	.16 1/2
Steer, hfr., short plate, commer. and utility	.12 1/2
Cow short plate, good and commer.	.11 1/2
Cow short plate, utility	.11 1/2

\*Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

#### Beef Products

Brains	12
Hearts	10
Kidneys	25
Sweetbreads	28 1/2
Ox-tails	14
Fresh tripe, plain	13
Fresh tripe, H. C.	16
Livers	28 @ 82 1/2
Kidneys	9 @ 10

#### Veal

Choice carcass	22%
Good carcass	20
Choice saddles	27 1/2
Good racks	15 1/2
Medium racks	16

#### Veal Products

Brains, each	16
Calf livers	50
Sweetbreads	45

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	.87 1/2
Country style sausage, fresh in link	.82 1/2
Country style sausage, fresh in bulk	.80 1/2
Country style sausage, smoked	.80
Frankfurters, in sheep casings	.81
Frankfurters, in hog casings	.81
Skinless frankfurters	.81
Bologna in beef bungs, choice	.82
Bologna in beef middles, choice	.84
Liver sausage in beef rounds	.81 1/2
Liver sausage in hog bungs	.81 1/2
Smoked liver sausage in hog bungs	.81
Head cheese	.80
New England luncheon specialty	.87 1/2
Mixed luncheon specialty, choice	.87 1/2
Tongue and blood	.87
Blood sausage	.84
Sausage	.84
Polish sausage	.84

### CURING MATERIALS

Nitrite of soda (Chgo. w/hse. stock):	Cwt.
in 400-lb. bbls., delivered	.8 1/2
Salt, refined, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	.80
Small crystals	.80
Medium crystals	.80
Large crystals	.80
Pure rfd. gran. nitrate of soda	.80
Pure rfd. powdered nitrate of soda, unground	.80
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	.80
Medium, kiln dried	.80
Bulk, 40-ton cars	.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	.84
Standard gran., f.o.b. refiners (2%)	.84
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	.84
Dextrose, in car lots, per cwt. (cotton)	.84
in paper bags	.84

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	.16 @ 18
180 pack	.16 @ 18
Domestic rounds, over 1 1/2 in.	.28 @ 30
140 pack	.28 @ 30
Export rounds, wide, over 1 1/2 in.	.82 @ 82
Export rounds, medium, 1% to 1 1/2 in.	.25 @ 25
Export rounds, narrow, 1% in. under 22	.82 @ 82
No. 1 weasands	.82 @ .86
No. 2 weasands	.82 @ .86
No. 1 bungs	.82 @ .86
No. 2 bungs	.82 @ .86
Middles, sewing, 1 1/2 @ 2 in.	.40 @ .45
Middles, select wide, 2 1/2 @ 2 1/2 in.	.40 @ .45
Middles, select extra, 2 1/2 @ 2 1/2 in.	.70 @ .75
Middles, select, extra, 2 1/2 in. & up, 1.15 @ 1.25	
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.74 @ 9
10-12 in. wide, flat	.64 @ 7
8-10 in. wide, flat	.24 @ 24
6-8 in. wide, flat	.2 @ 24
Hog casings:	
Extra narrow, 29 mm. & dn.	.24 @ 24
Narrow medium, 29 @ 32 mm.	.23 @ 23
Medium, 32 @ 35 mm.	.20 @ 20
English, medium, 35 @ 38 mm.	.170 @ 170
Wide, 38 @ 43 mm.	.158 @ 158
Extra wide, 42 mm.	.140 @ 140
Export bungs	
Large prime bungs	.82 @ 82
Medium prime bungs	.82 @ 82
Small prime bungs	.82 @ 82
Middles, per set	.20 @ 20

### SPICES

(Basis Chicago, original bbls., bags or bales).	
Whole	Ground
Allspice, prime	37 1/2
Refined	38 1/2
Chili pepper	4
Powder	4
Cloves, Amboyna	24 1/2
Ginger, African	50
Mac. Fancy Bands	1.10
East Indies	.95
East & West Indies Blend	.95
Mustard flour, fancy	.95
No. 1	.75
Nutmeg, fancy Bands	.67
East Indies	.58
East & West Indies Blend	.58
Paprika, Spanish	.65
Pepper Cayenne	.65
Red No. 1	.65
Black Malabar	.11
Black Lampung	.84
Pepper, white Singapore	.15 1/2
Mustard	.16
Packers	.15

### SEEDS AND HERBS

Ground for Saus.	
Caraway seed	.15 1/2
Comino seed	.19
Coriander Morocco bleached	.19
Coriander Morocco natural No. 1	.15 1/2
Mustard seed, fancy yellow	.25
American	.12
Marjoram, Chilean	.56
Oregano	.13

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

# PROVISIONS

The National Provisioner  
Daily Market Service

## CASH PRICES

GARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS,  
THURSDAY, MARCH 4, 1943

### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	24%	24%
10-12	24%	24%
12-14	24%	24%
14-16	24	24

### BOILING HAMS

	Fresh or Frozen	S.P.
10-12	24	24
12-14	23	23
14-16	23	23

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26%	26%
12-14	26%	26%
14-16	26	26
16-18	26	26
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25
32-34	25	25
34-36	25	25
36-38	25	25
38-40	25	25
40-42	25	25

### PICNICS

	Fresh or Frozen	S.P.
4-6	22%	22%
6-8	22%	22%
8-10	22%	22%
10-12	22%	22%
12-14	22%	22%

Short shank  $\frac{1}{2}$  c over.

### BELLIES

	(Square Cut Seedless)	Cured
6-8	19%	20%
8-10	18%	19%
10-12	18%	19%
12-14	17%	18%
14-16	17%	18%
16-18	16%	17%

### GREEN AMERICAN BELLIES

		15%
18-20		15%
20-22		15%

### D. S. BELLIES

	Clear	Rib
18-20	15%	15%
20-22	15%	15%
22-24	15%	15%
24-26	15%	15%
26-28	15%	15%
28-30	15%	15%
30-32	15%	15%
32-34	15%	15%
34-36	15%	15%
36-38	15%	15%
38-40	15%	15%
40-42	15%	15%

### D. S. FAT BACKS

		11
6-8		11
8-10		11
10-12		11
12-14		11
14-16		12
16-18		12
18-20		12
20-22		12

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11%	11%
Clear plates	10%	10%
Jowl butts	10%	10%
Square jowls	12	13

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Feb. 27	13.80	12.80	12.40
Monday, March 1	13.80	12.40	12.40
Tuesday, March 2	13.80	12.80	12.40
Wednesday, March 3	13.80	12.80	12.40
Thursday, March 4	13.80	12.80	12.40
Friday, March 5	13.80	12.80	12.40

### Packers' Wholesale Prices

	Rendered lard, tierces, f.o.b. Chicago	14.55
Kettle rend. tierces, f.o.b. Chicago	14.95	
Lard, kettle rend. tierces, f.o.b. Chicago	14.95	
Neutral tierces, f.o.b. Chicago	15.55	
Shortening, tierces, c.a.f.	16.50	

# MARKET PRICES

## New York

### DRESSED BEEF CARCASSES

#### 'City Dressed'

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, commer.	21
Steer, heifer, utility	19
Cow, good and commer.	21

The above quotations do not include charges for koshering.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20%
Steer, heifer, triangle, good	19%
Steer, heifer, triangle, commer.	19%
Steer, hfr, reg. chuck, choice	24%
Steer, hfr, reg. chuck, good	23%
Steer, hfr, reg. chuck, commer.	22%
Steer, hfr, reg. chuck, utility	20%

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

### \*FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. down	27%
Shoulders, regular	24%
Butts, regular, 4/8 lbs.	29%
Hams, regular, under 14 lbs.	26%
Hams, skinned, fresh, under 14 lbs.	28%
Picnics, fresh, bone in	24%
Pork trimmings, extra lean	35%
Pork trimmings, regular	22%
Spareribs, medium	17
Boston butts, 4/8 lbs.	32

Cooked hams, skin on, fatted, 8 lbs. down... 47%

Cooked hams, skinless, fatted, 8 lbs. down... 50%

Shop fat

Breast fat

Edible suet

Inedible suet

### \*SMOKED MEATS

Regular hams, under 14 lbs.	31%
Regular hams, 14-18 lbs.	30%
Regular hams, over 18 lbs.	29%
Skinned hams, under 14 lbs.	31%
Skinned hams, over 18 lbs.	32%
Picnics, bone in	29%
Bacon, western, 8/12 lbs.	29%
Bacon, city, 8/12 lbs.	29
Bacon, tongue, light	27
Bacon, tongue, heavy	28

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, March 3, 81 lbs. down	23.17
81 to 99 lbs.	22.78
100 to 119 lbs.	22.80
120 to 136 lbs.	22.88

### DRESSED VEAL

Good	22%
Medium	20%
Common	18%

### \*DRESSED SHEEP AND LAMBS

Lamb, choice	20.85
Lamb, good	20.85
Lamb, commercial	20.85
Mutton, good, s.	16.60
Mutton, commer., m.	15.35

\*Quotations are for less than 5,000 lb. lots and include all permitted additions except boxing.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	16
Fresh steer tongues, l.c. trimmed, per lb.	16
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	10
Beef kidneys, per lb.	15
Mutton kidneys, each	5
Lamb fries, per lb.	30
Livers, beef, per lb.	28
Ox-tails, per lb.	18

### GREEN CALFSKINS

City	5- 7½ 9½ 12½ 14- 16
Prime No. 1 veals	23 26 30 35 38
Prime No. 2 veals	21 25 30 35 38
Buttermilk No. 1	23 26 29 32 35
Buttermilk No. 2	22 25 28 31 34
Branded grubby	12 17 18 20 22
Number	12 17 18 20 22

Shop fat

Breast fat

Edible suet

Inedible suet

# Tallow and Grease Markets Continue Slow and Draggy

NEW YORK, MARCH 3, 1943

**TALLOW.**—Very limited offerings of tallow were reported on the market at New York this week; prices continued at ceiling levels. Edible tallow is particularly scarce, although closer trimming of carcasses has yielded increased quantities. Lend-lease requirements continue to absorb a large proportion of the available product, leaving very little to be offered for civilian consumption. It is estimated that production of tallow in the East has dropped off from 40 to 50 per cent of last year's volume. Some members of the trade feel that the black market in cattle has been responsible for part of the slackening of production here.

**STEARINE.**—Broad demand persisted for stearine, but with slaughter of cattle continuing very light, there is not enough available to fill orders. No sales were reported during the week but ceiling prices are still quoted on all bids.

**NEATSFOOT OIL.**—The limited cattle slaughter in the East continues to make for a very small amount of available neatsfoot oil. Ceiling prices remain quoted for most bids and the few sales consummated. Pure is quoted at 17½c; No. 1, 15¼c, and extra, 14c.

**OLEO OIL.**—This oil is hard to obtain; bids for the few small lots offered continue at the ceiling limit. Demand remains broad and only a very few lots were reported moving. Tradesmen report that there would be no trouble marketing somewhat larger supplies. No. 1 oleo oil in tierces is quoted at 13½c and No. 2 at 13c.

**GREASES.**—Only limited quantities of grease are being offered on the market here, with the hog kill continuing too light to furnish enough product for the broad demand. Unless the hog slaughter scores an advance there is no chance of an increase in the availability of grease.

CHICAGO, MARCH 4, 1943

**TALLOW.**—Trading in tallow this week lacked the usual volume, according to some local traders. Offerings have been slow in coming out, attributed partly to the fact that some outside packers have been away from their desks attending committee meetings. At midweek, a moderate movement was reported, with ceiling prices paid and bid for all grades. Despite the slight pick-up in business in mid-session traders reported that the volume of trading this week was below the recent average as a result of the light offerings. Producers of tallow are somewhat reluctant to take orders too far in advance, due to the uncertainty of obtaining enough product to fill contracts. They are also using some tallow for their own purposes, further cutting into the available civilian supply.

**STEARINE.**—Demand for stearine continued much broader than the limited supply and prices were quoted strong at the ceiling level. Only odd lots were reported to have sold and these moved at the ceiling price of 10.61c.

**NEATSFOOT OIL.**—Market unchanged. Quotations were: Pure, 18½c, and cold test, 26c.

**GREASE OIL.**—Quotations were as follows: No. 1, 14c; No. 2, 13½c; extra, 14½c; extra No. 1, 14¼c; extra winter strained, 14¾c; prime burning, 15¾c; prime inedible, 15c and special No. 1, 13¾c; acidless tallow oil is quoted at 13½c.

**GREASES.**—Hog slaughter continues light and there is no apparent cause for traders in greases to look for broader offerings of supplies. In fact, the amount of trading in this line was smaller this time than has been the case for some time. During the week a few sales were consummated; these included five tanks of white grease at 8¾c; a tank of B-white at 8½c and three tanks of yellow grease at 8¾c.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, March 4.)

Offerings of by-products continue to be practically nil while the demand continues extremely broad for the entire list. Bone meal, blood and tankage receive most call. Ceiling limit bids are reported on all items but no sales were reported.

### Blood

Unit	Ammonia
Unground, loose	..... \$5.30

### Digester Feed Tankage Materials

Unit	Ammonia
Unground, per unit ammonia	..... \$5.30
Liquid stick, tank cars	..... 2.30

### Packinghouse Feeds

Carlets	Per ton
60% digester tankage, bulk	..... \$71.00
55% digester tankage, bulk	..... 65.00
50% meat and bone scrap, bulk	..... 60.20
†Blood-meal	..... 68.00
Special steam bone-meal	..... 50.00 @ \$5.30

### Bone Meals (Fertilizer Grades)

Per ton	Steam, ground, 3 & 50	..... \$35.00 @ \$5.30
Steam, ground, 2 & 26	..... 35.00 @ \$5.30	

### Fertilizer Materials

Per ton	High grade tankage, ground	.....
10@11% ammonia	..... \$ 3.85 @ 4.00	
Bone tankage, unground, per ton	..... 30.00 @ \$31.00	
Hoof meal	..... 4.25 @ 4.35	

### Dry Rendered Tankage

Per unit	Hard pressed and expeller unground	.....
45 to 52% protein (low test)	..... \$1.00	
57 to 62% protein (high test)	..... 1.25	

### Gelatine and Glue Stocks

Per cwt.	Calf trimmings (limed)	..... \$1.00
Hide trimmings (limed)	..... .90	
Sinews and pizzles (green, salted)	..... 1.00	

Per ton

Cattle jaws, skulls and knuckles ..... \$40.00 @ \$42.00

Pig skin scraps and trim, per lb. 7½ @ 7½

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

Per ton	Round shins, heavy	..... \$65.00 @ \$5.30
Light	..... 55.00	
Flat shins, heavy	..... 60.00 @ \$5.30	
Light	..... 50.00	
Blades, butts, shoulders & thighs	..... 57.50 @ \$5.30	
Hoofs, white	..... 55.00 @ \$5.30	
Hoofs, house run, assorted	..... 52.50	
Junk bones	..... 31.00 @ \$2.00	

### Animal Hair

Per ton	Winter coil dried, per ton	..... \$ 6.00
Summer coil dried, per ton	..... 22.00	
Winter processed, black, lb.	..... nominal	
Winter processed, gray, lb.	..... 8	
Cattle switches	..... 4 @ 4%	

†Based on 15 units of ammonia.



FOR FLAVOR AND COLOR UNIFORMITY  
**AULA-SPECIAL**

Wise packers profit by the other fellow's experience. The enthusiastic acceptance with which AULA-SPECIAL has been received from coast to coast indicates that here at last is the perfect cure.\* Follow the trend to AULA-SPECIAL by sending for your liberal free working samples today!

\*Complete except for necessary salt

THE AULA CO., INC.  
OFFICE & LABORATORY  
39-17 24th ST.  
LONG ISLAND CITY, N.Y.



**LARD COOKER**

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

The FRENCH OIL MILL MACHINERY CO.  
Piqua Ohio



## FERTILIZER PRICES BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	4.95
Ground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
March shipment.....	55.00
Fish scrap (calculated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Bone nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
200-lb. bags.....	32.00
100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammo- nia, 15% B. P. L., bulk.....	5.10

### Phosphate

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	10.10

### Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

## TRUCK SAFETY AWARDS

Armour and Company and Swift & Company were recently awarded safety citations by the Omaha, Neb., safety council during its city-wide "Smash the Seventh Column" drive against carelessness which leads to accidents. In truck division B, Armour and Company, with 11 trucks, averaged 35,856 miles with no accidents. In truck division D, small fleet, Swift & Company with eight trucks averaged 31,199 accident-free miles. The awards covered a period of six months.

## EASTERN FERTILIZER MARKETS

New York, March 4, 1943

There was no trading on either tankage or blood during this week but the demand has increased as the spring season nears. Several cars of cracklings changed hands at ceiling prices. The fertilizer shipping season is getting under way and an active movement of this product is looked for. Some imports of Russian potash have arrived and this has helped the situation slightly.

# Cotton Oil Futures Market Shows No Change This Week

HERE has been no relief felt in the condition of the New York cottonseed oil market during this week. In fact, some members of the trade believe that present conditions are worse than those prevailing a few weeks ago. Offerings continue scarce and refiners, who have found it very difficult to obtain crude oil, doubt that all the cottonseed oil has been sold, despite the fact that tank offerings are rare. Demand for cottonseed oil continues very broad but the available supply has fallen far short of the demand for quite some time. During recent weeks many members of the trade have been talking of impending rationing of fats and oils for civilian consumption. This week it was revealed in Washington that these commodities will come under control around April 1.

SOYBEAN OIL.—Continued broad demand for soybean oil found little product being offered. With the possibility of a rationing program on oils about the first of April, many members of the trade think that conditions will improve. At mid-week, a scattering of offerings was reported available, moving out of the smaller mills in the midwest producing sections. The few sales reported were made at ceiling levels. Last week the OPA allowed an increase in the price of soybeans; this was given as the reason for a larger number of beans moving to processors' plants.

PEANUT OIL.—Trading in peanut oil was almost at a standstill as the very limited supply was not equal to the broad demand. Ceiling prices were realized on the few sales reported.

OLIVE OIL.—Stocks of olive oil in the East, including both domestic and imported oils, are just about exhausted. Offerings are being based entirely on shipments from the West Coast. Larger crushers, for the most part, are withholding offerings, and some are holding out for ceiling prices. Imported olive oil, duty paid, in drums, was quoted at \$5.00 to \$5.25, while domestic product was quoted at \$4.50 to \$4.70.

PALM OIL.—Ceiling prices continue to be quoted nominally on the palm oil market. Supplies of this product are too small to test quotations.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12% @ 12 1/2c; Valley 12 1/2c and Texas, 12 1/2c at common points.

Futures market transactions for the week at New York were:

### MONDAY, MARCH 1, 1943

	Range			
	Sales	High	Low	Bid
March	14.45	14.45	14.45	14.25
April	.....	.....	.....	14.45
May	.....	.....	14.45	14.45
July	.....	.....	14.45	14.45
No sales.				

### TUESDAY, MARCH 2, 1943

March	.....	.....	14.45	14.45
April	.....	.....	14.45	14.20
May	.....	.....	14.45	14.45
July	.....	.....	14.45	14.45

No sales.

### WEDNESDAY, MARCH 3, 1943

March	14.45	13.95	14.45	14.45
April	.....	.....	14.45	14.20
May	.....	.....	14.45	14.45
July	.....	.....	14.45	14.45

Sales, 3 lots.

### THURSDAY, MARCH 4, 1943

March	.....	.....	.....	13.85
May	.....	.....	.....	14.45
April	.....	.....	.....	14.45
July	.....	.....	.....	14.45

No sales.

(See later markets on page 39.)

# Sayer & Company

195 Wilson Avenue INC.

Brooklyn, N. Y.

Producers - Exporters - Importers

## SAUSAGE CASINGS

Chicago  
Buenos Aires  
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*During War-Times, Specify:*

**LIBERTY BEEF SHROUDS**

*The Best Meat Extender  
is  
Protecting the Supply*

THE CLEVELAND COTTON PRODUCTS CO.  
Makers of the famous Tulidge Boat Clothing  
CLEVELAND, OHIO

# HIDES AND SKINS

WPB permits for Feb. hides out Monday morning—Small packers sell early—Local packers and most outside killers now sold up—Trading awaited on packer calfskins.

**PACKER HIDES.**—Activity in the packer hide market is following very closely the pattern of the previous month. The new WPB buying permits were issued early on Monday, the first day of the month. The smaller outside packer productions were already lined up for regular buyers and moved quickly, followed by most of the larger outside packers. The big packers deferred action until killing lists for the month were in hand, but trading got under way at mid-week; all packers participated in the movement and are now thought to have cleared about all of their unsold Feb. hides.

Holdings were rather light, since packers had sold at least the first week of their Feb. production a couple weeks back against the open permits. Total slaughter figures for the month are not yet available but the Feb. kill by weeks at the larger markets has been running well under that of the same week last year.

This fact appears to have been recognized, in that permits were reduced sharply, according to traders, and a good many permits called for small packer and country hides. However, there are still a number of unfilled permits in the market and it is possible that there may be another secondary movement of hides within a couple weeks, with packers again going into the current month to fill the open permits.

Ceiling prices, of course, were paid for all descriptions; and where the optional method of salting was used, heavy Colorados moved with other heavy brands at 14½c, with light and extreme light brands all selling together also at 14½c.

Collections of country hides continue far above normal. It was announced this week that the Dept. of Agriculture, in an effort to control "black market" operations, is working out a license system, to be extended to every slaughterer of livestock for sale, including individual farmers.

Sole leather tanners and converters are required to continue to set aside 25 percent of their manufacturers' type sole leather bend production for repair of civilian shoes, during March and subsequent months until further notice, by WPB Order M-80-h, issued March 2.

**OUTSIDE SMALL PACKER HIDES.**—A good many of the small packer productions have been moving to regular buyers, so that when permits were available early Monday it was simply a matter of completing the transaction. Most of the better known Feb. produc-

tions moved early this week at the ceiling prices, 16c flat, trimmed, for native steers and cows and 14c for brands; 11½c for native bulls and 10½c for branded. Where hides are graded at time of take-up and sold on selected basis, full packer prices are realized.

**PACIFIC COAST.**—News so far from the Pacific Coast is rather indefinite but it is understood that some of the smaller Feb. productions of hides have moved; market is strong at maximum of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—Trading in fair volume during the previous week left the South American market fairly closely sold up and some American buyers early this week withdrew open bids which had been in the market, in the absence of offerings. A rather limited trade was reported later, involving 1,150 LaPlata reject light steers to England at 102 pesos; 1,200 Smithfield cows sold at 98 pesos, and 6,000 Santa Ana light steers at 13c, coming to the States.

**COUNTRY HIDES.**—There was a good volume of business in the country hide market early this week, involving quite a few cars of country all-weights at the ceiling price of 14c flat, untrimmed, or 15c flat, trimmed, f.o.b. shipping points. Due to the shortage of packer hides, a number of the permits called for small packer and country hides, and such buyers moved into the country market early in order to pick up the more desirable lots. Trading started early on Monday, as soon as permits were out. Production is said to be about 75 percent above normal, due to increased farm slaughter and black market operations, and there are some offerings of country hides still around; however, holders feel that the shortage of packer stock will enable them to move their country holdings without difficulty at maximum prices, even for current quality of take-off. Tanner selections are nominal in the absence of offerings, with heavy steers and cows quoted 14c, flat, trimmed; trimmed buff weights and trimmed extremes are quotable at 15c, flat; bulls 10@10½c flat, trimmed, for natives, and a cent less for brands; glues 12½@13c flat, trimmed; all-weight branded hides 13½@14c flat, trimmed.

**CALFSKINS.**—Packers have been deferring action on their Feb. calfskins until all the Feb. hides were out of the way, and it is very probable that trading will get under way early next week. Production during the month was light and market is strong at 27c for heavies and 23½c for lights under 9½ lb.

Collections of city calfskins were also light and most collectors moved their holdings early this week at maximum prices, 20½c for 8/10 lb. and 23c for 10/15 lb.; outside cities sold at the same figures, while country calf are wanted

at 16c for 10 lb. and down and 18c for 10/15 lb., f.o.b. shipping point. A few city light calf and deacons sold at \$1.48, selected.

**KIPSKINS.**—Packer kipskins have been quiet so far but the market is strong at ceiling price of 20c for 15-30 lb. natives and 17½c for brands, and packers will probably move their Feb. take-off early next week.

Holdings of city kipskins were light and most collectors sold these early in the week at 18c for 15-30 lb. natives and 17c for brands, the maximum prices. Outside cities sold at same levels. Country kips are in demand at 16c, flat, f.o.b. shipping point.

Market is strong at last trading price of \$1.10, flat, for packer regular slunks; hairless are quoted at 55c, flat.

**HORSEHIDES.**—There was no apparent change in the horsehide market; production is at its peak for the year but there are buyers awaiting offerings at individual ceiling prices, with a steady movement. City renderers, manes and tails on, usually move at \$7.50@7.75, selected, f.o.b. nearby points; trimmed renderers at \$7.10@7.25, del'd Chgo.; mixed city and country lots quoted \$6.50@6.60, Chgo.

**SHEEPSKINS.**—Dry pelts continue slow at 27@28c per lb., del'd Chgo., for full wools. Packer shearing production is now about at the low point and a few weeks will elapse before shearing starts in the Southwest. Demand continues strong at ceiling prices, and two cars sold this week, No. 1's at \$2.15, No. 2's at \$1.90, No. 3's \$1.00 and No. 4's 40c. Pickled skins are moving steadily at individual ceilings by grades, with the general market usually quoted around \$7.50 per doz. packer production, and running well to the lower grades. The market on packer wool pelts is not clearly defined but the larger buyers have again been active; some quote the market \$3.75@3.85 per cwt. liveweight basis, but there are reports in the trade that \$3.95 per cwt. was realized on recent sales by Iowa packers of March production, although confirmation is lacking. Wool trade representatives are still in Washington working out details in connection with reported plans for the government to buy the wool clip for the duration and very little news has come out as yet.

**PACKER HIDES.**—There was action at early mid-week by some of the smaller New York packers, with sales of the larger productions later, all hides going at the listed ceiling prices. Details are rather indefinite as yet but most of the New York packer Feb. hides are understood to have been sold.

**CALFSKINS.**—There has been some trading by collectors in the New York market, with supply short and ceiling prices bid; collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. The packer market is strong, with 3-4's salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

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## FDA PURCHASES



## ANNOUNCEMENTS

**PURCHASES.**—Included in the FDA purchases for the week ending February 27 were the following: 10,361,360 lbs. lard; 663,000 lbs. rendered pork fat; 18,171,384 lbs. canned pork; 20,000 lbs. cured pork; 892,681 lbs. frozen lamb; 105,000 lbs. frozen boneless beef; 55,000 lbs. frozen veal; 18,800 bundles, 100 yards each, hog casings; 422,000 lbs. edible tallow and 30,000 lbs. beef suet.

**SHIPPING NOTICE.**—The Food Distribution Administration has notified packers that some sellers of meat products are delaying the notification that shipment has been made by as long as three days after the car has started rolling. This has resulted in delay, demurrage and confusion. Packers are requested to wire FDA, Defense Program, 150 Broadway, New York, on shipment.

## CANADIAN VEAL MAXIMUMS

The Canadian Wartime Prices and Trade Board has established maximum wholesale prices and conditions for carcasses, quarters and sides of bone-in veal, for the Atlantic provinces. For carcasses and sides, the price is 18½c per lb.; for forequarters, 12½c; for hindquarters, 23c.

The maximum retail price for the veal is not to exceed the retailer's lawful aggregate delivered price for a carcass, side or quarter, plus the markup he obtained in the basic price period, not to exceed 9c per lb.

## Meat Board Describes Army Training Program

The National Live Stock and Meat Board has issued a four-page *Newsletter* report on the Army meat training program in connection with the meat industry. The paper pertains to only one of the many phases of the Board's work and the service which it is rendering to the armed forces.

The program, now completing its second year, has been so successful and valuable that officials have asked that it be extended to the Navy, the Air Corps, and to the Women's Army Auxiliary Corps, the paper states. Special literature has been prepared by the Board to aid in teaching proper meat handling to army personnel. It is also cooperating with the United States Signal Corps on the production of meat training films, each of which will run ten to twelve minutes in length.

Watch Wanted page for bargains.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

The market for green meats was very light today as packers were reluctant to sell product until they were certain as to the prices they are to receive from the government. Two straight cars 6/12 lb. green backs sold at ceiling. S.P. skinned hams, bellies, green rough jowls, green bellies, trimmings, fresh regular and short cut loins sold in a part-car way.

### Cottonseed Oil

Valley crude, 12½c; Southeast, 12% @ 12½c; Texas, 12½c.

Quotations on New York bleachable cottonseed oil, Thursday close, were: Mar. 14.45; May 14.45; July 14.45; Sept. 14.45; sales, two lots.

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during January, 1943, bought at stockyards and direct, as reported by the U. S. Department of Agriculture:

	Jan. 1943	Dec. 1942	Jan. 1942	Per- cent	Per- cent	Per- cent
Cattle—						
Stockyards	78.44	77.08	77.52			
Other	21.56	22.92	22.48			
Calves—						
Stockyards	63.74	62.94	62.25			
Other	36.26	37.06	37.75			
Hogs—						
Stockyards	45.65	41.97	43.96			
Other	54.35	58.03	56.02			
Sheep and lambs—						
Stockyards	64.25	59.55	59.19			
Other	35.75	40.45	40.81			

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 27, 1943:

	Week Feb. 27	Previous week	Same week '42
Cured meats, lbs.	30,215,000	31,750,000	9,712,000
Fresh meats, lbs.	47,294,000	53,710,000	42,072,000
Lard, lbs.	6,243,000	4,904,000	8,218,000

## CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

	PACKER HIDES Week ended Mar. 5	Prev. week	Cor. week, 1942
Hvy. nat. stra.	@ 15½	@ 15½	@ 15½
Hvy. Tex. stra.	@ 14½	@ 14½	@ 14½
Hvy. bott.			
brnd'd stra.	@ 14½	@ 14½	@ 14½
Hvy. Col. stra.	@ 14	@ 14	@ 14
Ex-light Tex.			
stra.	@ 15	@ 15	@ 15
brnd'd cows.	@ 14½	@ 14½	@ 14½
Hvy. nat. cows.	@ 15½	@ 15½	@ 15½
Lt. nat. cows.	@ 15½	@ 15½	@ 15½
Hvy. bulls.	@ 12	@ 12	@ 12
brnd'd bulls.	@ 11	@ 11	@ 11
Calfskins	23½ @ 27	23½ @ 27	23½ @ 27
Kips, nat.	@ 20	@ 20	@ 20
Kips, brnd'd.	@ 17½	@ 17½	@ 17½
Slunks, reg.	@ 1.10	@ 1.10	@ 1.10
Slunks, hrs.	@ .55	@ .55	@ .55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@ 15	@ 15	@ 15½
Nat. bulls.	@ 14	@ 14	@ 14½
Nat. calfs.	@ 11½	@ 11½	@ 12
Brnd'd bulls.	@ 10½	@ 10½	@ 11
Calfskins	20½ @ 23	20½ @ 23	20½ @ 23
Kips	@ 18	@ 18	@ 18
Slunks, reg.	@ 1.10	@ 1.10	@ 1.10
Slunks, hrs.	@ .55	@ .55	@ .55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Hvy. steers.	@ 14	@ 14	13½ @ 13½
Hvy. cows.	@ 14	@ 14	13½ @ 13½
Bulls.	@ 15	@ 15	@ 15
Extremes.	@ 15	@ 15	@ 15
Bulls.	10 @ 10½	10 @ 10½	9½ @ 10
Calfskins	16 @ 18	16 @ 18	16 @ 18
Kipkins	@ 16	@ 16	@ 16
Horeskins	6.50 @ 7.75	6.50 @ 7.75	6.40 @ 7.35

All country hides and skins quoted on flat basis.

## RHEEPSKINS

Pbr. sheeprigs.	@ 2.15	@ 2.15	1.75 @ 1.80
Dry pelts.	@ 28	27	@ 28 24 @ 25

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 27, 1943, were 6,336,000 lbs.; previous week, 8,273,000 lbs.; same week last year 5,916,000 lbs.; Jan. 1 to date, 50,863,000 lbs.; corresponding period a year earlier, 50,681,000 lbs.

Shipments of hides from Chicago for week ended February 27, 1943, were 4,115,000 lbs.; previous week, 3,891,000 lbs.; same week last year, 3,472,000 lbs.; Jan. 1 to date, 37,832,000 lbs.; corresponding period a year earlier, 48,512,000 lbs.

Wholesale Brokers of

# NATURAL CASINGS

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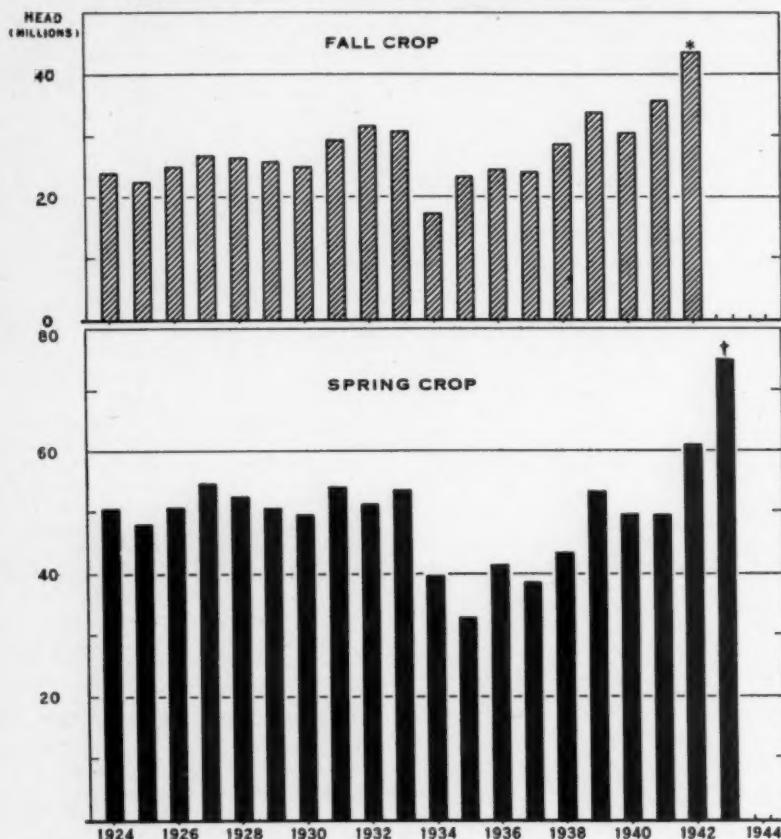
## SAMI S. SVENDSEN

2252 W. 111th PLACE CHICAGO, ILLINOIS

# LIVESTOCK MARKETS

*Weekly Review*

SPRING AND FALL PIG CROPS. UNITED STATES, 1924-43



\* Preliminary. † Based on number of sows indicated to farrow in the spring of 1943 and average number of pigs saved per litter during the past five years.

It appears that hog production in 1943 will greatly exceed that of any previous year. The 1942 fall pig crop totaled 43.7 million head, 23 per cent above the preceding record fall crop in 1941. In addition, the number of hogs more than six months old on December 1, 1942, was the largest on record, and the number of sows indicated to farrow this spring is 24 per cent above the spring of 1942. If the indicated farrowings are realized and an average number of pigs are saved per litter, the 1943 spring pig crop will total about 75 million head. (Chart by U.S. Department of Agriculture.)

## Future Hog and Cattle

### Rates to Be Favorable

Hog production in 1943 is expected to be substantially larger than the record production last year. According to the most recent estimates, the 1942 fall pig crop amounted to 43.7 million head, 23 per cent larger than the previous record in 1941 and 60 per cent larger than the 1931-40 average.

Reports from farmers on December 1 indicated that the number of hogs over six months old at that time was much larger than a year earlier, reflecting the larger spring crop last year. The number of sows expected to farrow this spring is indicated to be over 12 million head. If the number of pigs saved per litter is average, the 1943 pig crop would be about 75 million pigs. If the estimated and indicated pig crops materialize, total hog slaughter in 1943 may reach the goal of 100 million head.

Hog production has been greatly stimulated during the past year and a half by the favorable corn-hog price ratio and the prospect for continued good hog prices. Strong domestic and war demands will continue to support hog prices at a high level throughout 1943. Although present ceiling prices on pork and lard will prevent a substantial rise in hog prices above present levels, the Department of Agriculture has assured farmers at least \$13.25 for good and choice grade hogs, weighing 240@270 lbs., at Chicago until September, 1944. Hog prices have strengthened materially since early December, closely reflecting changes in the volume of marketings.

Although slaughter of cattle and calves in 1943 set a new high, the number on farms on January 1, 1943, was probably the largest on record. The large number of cattle now on farms and in feedlots is expected to result in a still heavier slaughter during 1943.

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for profitable livestock buying...  
AND AN EARLY ALLIED VICTORY!



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DAYTON, OHIO LOUISVILLE, KY.  
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LIVESTOCK BUYING SERVICE

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Priced daily on a "Guaranteed Yield" basis.  
Years of satisfactory service to the Packer.

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FREMONT,  
NEBRASKA

than last year. Attainment of a total cattle and calf slaughter in 1943 of a little over 30 million head will depend to a large extent upon whether producers continue to hold cattle and calves for herd building purposes.

The strong wartime demand for meats is expected to hold cattle and calf prices in 1943 at or near the highest prices permitted by ceiling prices for beef and veal. Hence, prices received by farmers for cattle in 1943 are expected to average a little higher than in 1942.

## Cattle and Hogs Reach New Levels at Chicago

Despite the fact that meat packers are unable to raise the prices of meat in line with increased live costs of cattle and hogs, the market for these two classes of livestock soared to new high levels during the current week. Competition was very broad from local as well as eastern interests and the lively trading for the none-too-large supplies sent prices on the upward trail.

On Friday the hog market at Chicago worked 10@15c higher, establishing a top of \$16.00, the highest price since October, 1920. After the price had been paid a noticeable easing off was noted in the market and some of the early gains were lost. The daily average price on Friday moved up to \$15.80, the highest since September 28, 1920.

Slaughter of cattle throughout the country continued light and at Chicago this fact was accentuated by a very active market in which a new high top of \$17.40 was paid. This was the highest March price in 24 years. Cheaper grades of cattle have been sharing in the advances and some classes were the highest since the last war.

## LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in January, 1943:

	Average live weight, lbs.		
	Jan. 1943	Dec. 1942	Jan. 1942
Cattle	969.73	956.02	977.87
Steers*	1,011.82	990.99	1,026.39
Calves	189.14	206.39	193.35
Hogs	232.08	248.72	238.79
Sheep and lambs	91.21	90.61	98.37

	Average yields (per cent)		
	Cattle	Calves	Hogs
Cattle	54.38	52.91	54.24
Calves	55.53	54.41	55.52
Hogs	75.98	74.39	75.56
Sheep and lambs	45.46	44.84	45.76

	Average cost per 100 lbs.		
	Cattle	Calves	Hogs
Cattle	\$12.39	\$11.42	\$10.14
Steers*	13.80	13.87	11.66
Calves	13.14	11.97	11.63
Hogs	14.56	13.86	11.13
Sheep and lambs	13.70	12.61	11.42

\*Also included in "Cattle" data.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the Classified page in THE NATIONAL PROVISIONER.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 4, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

Good and Choice:						
120-140 lbs.	\$14.00@14.75	\$14.00@14.75				
140-160 lbs.	14.50@15.50	14.65@15.25				
160-180 lbs.	15.25@15.85	15.15@15.75	\$14.75@15.25	15.00@15.45	15.25@15.45	
180-200 lbs.	15.80@15.90	15.65@15.80	15.00@15.35	15.25@15.40	15.35@15.45	
200-220 lbs.	15.75@16.00	15.70@15.80	15.15@15.35	15.40@15.60	15.35@15.45	
220-240 lbs.	15.75@16.00	15.70@15.80	15.15@15.40	15.45@15.60	15.35@15.40	
240-270 lbs.	15.70@16.00	15.65@15.80	15.15@15.40	15.40@15.60	15.30@15.40	
270-300 lbs.	15.65@15.95	15.50@15.75	15.15@15.35	15.40@15.60	15.30@15.35	
300-330 lbs.	15.60@15.90	15.45@15.55	15.15@15.35	15.40@15.50	15.25@15.30	
330-360 lbs.	15.55@15.85	15.35@15.50	15.15@15.30	15.35@15.50	15.20@15.25	

### Medium:

160-220 lbs.	14.50@15.50	14.60@15.60	14.25@15.15	14.75@15.35	15.25@15.35	
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### SOWS:

Good and Choice:						
270-300 lbs.	15.50@15.65	15.15@15.25	14.90@15.00	15.00@15.15	14.80 only	
300-330 lbs.	15.50@15.65	15.15@15.25	14.90@15.00	15.00@15.15	14.80 only	
330-360 lbs.	15.45@15.60	15.10@15.25	14.90@15.00	15.00@15.15	14.80 only	
360-400 lbs.	15.40@15.55	15.05@15.20	14.90@15.00	14.90@15.15	14.80 only	

### Good:

400-450 lbs.	15.25@15.50	15.00@15.15	14.90@15.00	14.90@15.10	14.80 only	
450-550 lbs.	15.15@15.45	14.85@15.10	14.85@14.90	14.85@15.00	14.80 only	

### Medium:

250-350 lbs.	14.75@15.25	14.60@15.10	14.25@14.85	14.75@15.10	14.65@14.80	
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, Choice:

700-900 lbs.	16.25@17.25	15.50@16.25	15.25@16.50	15.75@16.50	15.50@16.50	
900-1100 lbs.	16.75@17.35	15.50@16.50	15.50@17.00	16.00@16.75	15.50@16.75	
1100-1300 lbs.	16.75@17.40	15.75@16.50	15.75@17.00	16.00@16.75	15.50@17.00	
1300-1500 lbs.	17.00@17.40	15.75@16.75	15.75@17.00	16.00@16.75	15.50@17.00	

#### STEERS, Good:

700-900 lbs.	15.25@16.25	14.50@15.50	14.25@15.50	14.50@16.00	14.50@15.50	
900-1100 lbs.	15.50@16.75	14.75@15.75	14.25@16.75	14.75@16.00	14.50@15.50	
1100-1300 lbs.	15.75@16.75	14.75@15.75	14.50@16.75	14.75@16.00	14.50@15.50	
1300-1500 lbs.	15.75@17.00	14.75@16.75	14.75@17.00	14.75@16.00	14.50@15.50	

#### STEERS, Medium:

700-1100 lbs.	13.25@15.50	12.75@14.75	12.00@14.50	12.75@14.75	12.50@14.50	
1100-1300 lbs.	13.25@15.75	12.75@14.75	12.25@14.75	13.00@14.75	12.50@14.50	

#### STEERS, Common:

700-1100 lbs.	12.00@13.25	11.50@12.75	11.50@12.75	11.00@12.75	11.25@12.75	
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#### HEIFERS, Choice:

600-800 lbs.	15.50@16.25	15.00@15.75	14.75@15.50	15.50@16.25	14.50@15.75	
800-1000 lbs.	15.75@15.75	15.25@15.25	15.00@15.00	14.00@15.50	13.00@14.50	

#### HEIFERS, Good:

600-800 lbs.	14.50@15.50	13.50@15.00	13.25@15.00	14.00@15.50	13.00@14.50	
800-1000 lbs.	14.75@15.75	13.75@15.25	13.50@15.00	14.00@15.50	13.00@14.50	

#### HEIFERS, Medium:

500-900 lbs.	12.25@14.75	11.75@13.75	11.50@13.50	11.50@14.00	11.50@13.00	
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#### HEIFERS, Common:

500-900 lbs.	10.75@12.25	9.75@9.25	7.25@8.75	7.25@9.00	7.50@8.50	
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#### BULLS (Tigs. Excl.), All Weights:

Good and choice:	16.00@17.50	15.00@16.25	13.50@16.00	13.00@16.00	13.00@16.00	
Common and medium:	11.50@16.00	12.75@15.00	9.00@12.50	11.00@12.50	10.75@11.75	
Call	8.50@11.50	8.00@12.75	7.50@9.00	7.50@9.00	7.00@9.50	

#### CALVES, 500 lbs. down:

Good and choice:	12.50@14.50	11.50@13.50	12.00@14.00	11.50@14.00	11.50@14.00	
Common and medium:	10.00@12.50	9.00@11.50	9.00@12.00	8.50@11.50	8.50@11.50	
Call	9.00@10.00	8.00@9.00	7.50@9.00	7.50@9.00	7.00@9.50	

#### Slaughter Lambs and Sheep:<sup>1</sup>

Good and choice*:	15.60@16.50	15.50@16.50	15.75@16.15	15.50@16.10	15.50@16.15	
Medium and good*:	13.65@15.40	13.75@15.50	14.00@15.50	14.25@15.25	13.25@15.50	
Common	12.00@13.50	10.00@13.50	12.00@13.75	11.50@14.00	11.00@13.00	

#### YLG. WETHERS:

Good and choice*:	13.50@14.50	13.25@14.50		12.75@13.50		
Medium and good*:	12.00@13.25	11.50@13.25		11.50@12.50		

#### EWES:

Good and choice\*:	7.75@9.50	7.50@9.00	8.50@9.40	8.25@9.25	8.50@9.25	

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 27, 1943, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 348 hogs; Swift & Company, 1,631 hogs; Wilson & Co., 1,782 hogs; Western Packing Co., Inc., 1,066 hogs; Agar Packing Co., 5,564 hogs; Shippers, 22,980 hogs; Others, 31,243 hogs.

Total: 20,851 cattle; 3,173 calves; 65,514 hogs; 22,192 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour and Company, 4,001 312 1,546 7,077  
Cudahy Pkg. Co. 2,255 187 1,291 5,302  
Swift & Company 3,121 327 1,752 6,504  
Wilson & Co. 2,858 250 1,654 8,263  
Meyer Kornblum 1,144 121 1,144 5,301  
\*Others 4,771 172 2,183 5,301

Total 19,060 1,248 8,425 27,537

### OMAHA

Cattle Calves Hogs Sheep  
Armour and Company 5,958 7,501 10,434  
Cudahy Pkg. Co. 3,745 5,163 9,986  
Swift & Company 4,818 4,103 5,585  
Wilson & Co. 2,064 3,399 1,553  
Others 12,635 12,635

Cattle and calves: Eagle Pkg. Co., 9; Grt. Omaha Pkg. Co., 67; Geo. Hoffman, 112; Kroger Pkg. Co., 1,066; Omaha Pkg. Co., 242; John Roth, 206; So. Omaha Pkg. Co., 461; Superb Pkg. Co., 672; Lincoln Pkg. Co., 114; American Pkg. Co., 62. Total: 19,521 cattle and calves; 32,801 hogs and 26,558 sheep.

### EAST ST. LOUIS

Cattle Calves Hogs Sheep  
Armour and Company, 2,402 1,012 7,338 2,960  
Swift & Company 2,626 1,044 6,662 2,734  
Hunter Pkg. Co. 1,358 2,467 578  
Hell Pkg. Co. 2,516  
Krey Pkg. Co. 1,622  
Laclede Pkg. Co. 2,141  
Sieloff Pkg. Co. 861  
Others 1,390 112 786 270  
Shippers 3,096 2,572 20,764

Total 10,872 4,740 45,157 6,542

### SIOUX CITY

Cattle Calves Hogs Sheep  
Cudahy Pkg. Co. 3,602 41 8,881 5,141  
Armour and Company 4,293 20 10,266 5,386  
Swift & Company 2,882 40 4,512 8,122  
Others 283 2 122 2  
Shippers 4,219 13,421 616

Total 15,249 103 37,202 14,758

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift & Company 2,950 239 5,117 9,878  
Armour and Company 3,329 186 3,647 4,403  
Others 1,633 14 4,050 467

Total 7,921 439 12,814 14,748

Not including 3,698 hogs and 176 sheep bought direct.

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour and Company, 1,832 270 4,518 599  
Wilson & Co. 1,680 297 4,378 582  
Others 219 779

Total 3,751 567 9,875 1,531

Not including 100 cattle and 1,340 hogs bought direct.

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy Pkg. Co. 1,843 122 5,206 3,066  
Dunn & Osterling 157 76  
Fred W. Dold 124 308  
Sunflower Pkg. Co. 13 206  
Excel Pkg. Co. 438 484 78  
Others 1,668 484 78

Total 3,743 122 6,280 4,074

Not including 24 cattle and 1,545 hogs bought direct.

### ST. PAUL

Cattle Calves Hogs Sheep  
Armour and Company, 2,538 2,044 18,113 5,447  
Cudahy Pkg. Co. 607 1,716 4,413  
Dakota Pkg. Co. 1,280 106  
Rifkin Pkg. Co. 784 21  
Swift & Company 4,048 3,258 32,665 6,437  
Others 4,973 2,516

Total 14,230 9,661 50,778 16,297

### FT. WORTH

Cattle Calves Hogs Sheep  
Armour and Company, 1,206 376 2,459 5,192  
Swift & Company 1,080 222 2,830 5,145  
Blue Bonnet Pkg. Co. 241 4 179  
City Pkg. Co. 185 605  
H. Rosenthal 72 9 42 11

Total 2,784 611 6,115 10,348

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,128	84	3,860	4,798
Swift & Company	1,582	90	4,393	5,039
Cudahy Pkg. Co.	650	31	2,697	2,925
Others	1,993	9	1,576	634
Total	5,353	214	12,526	18,396

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's & Sons	32	32	199	199
E. Kahn's Sons Co.	331	65	6,154	460
Lohrey Packing Co.	321	312	1,122	1,122
H. H. Meyer Pkg. Co.	12	1	2,022	8
J. Schlachter	43	1	2,258	13
J. & F. Schrotz P. Co.	15	303	85	181
J. F. Stegner Co.	887	587	254	431
Shippers	254	261	1,158	1,158
Total	1,847	2,295	12,589	1,242

Not including 982 cattle, 31 calves, 3,543 hogs and four sheep bought direct.

## TOTAL PACKERS PURCHASES

	Week ended	Prev. week	Cor.
	Feb. 27	week	1942
Cattle	123,325	135,680	140,629
Hogs	296,500	297,759	274,589
Sheep	158,792	174,832	202,752

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 26	1,788	562	13,900	5,366
Sat., Feb. 27	118	50	5,015	5,361
Mon., March 1	14,245	1,248	20,335	10,319
Tues., March 2	7,478	1,185	18,062	5,049
Wed., March 3	9,018	844	20,118	6,763
Thurs., March 4	5,560	200	22,000	6,329

\*Week so far. 36,241 4,080 80,508 29,131  
Week ago. 36,296 3,829 80,178 28,980  
Year ago. 37,649 4,114 75,028 44,064  
Two years ago. 29,856 6,604 65,177 33,811

\*Including 33 cattle, 221 calves, 31,251 hogs and 10,608 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Feb. 26	846	...	4,050	1,411
Sat., Feb. 27	95	...	2,704	...
Mon., March 1	4,475	387	4,321	1,367
Tues., March 2	3,085	468	2,667	965
Wed., March 3	3,862	187	3,151	1,145
Thurs., March 4	4,000	200	3,000	900

## FEBRUARY AND YEAR RECEIPTS

	February	Year
	1943	1942
Cattle	36,241	30,972
Calves	4,080	3,405
Hogs	80,508	62,612
Sheep	29,131	1,028,700
Horses	68	551

\*All receipts include directs.

### HOG RECEIPTS, WEIGHTS AND PRICES

No. Rec'd	Avg. Wt.	Price
	Ibs.	Top Av.
160-180 lb.	160,700	200 \$15.80 \$15.35
180-200 lb.	102,716	261 15.75 15.45
200-330 lb.	95,064	251 13.25 12.85
330-360 lb.	90,384	258 8.05 7.60
Sows	113,727	247 5.60 5.15
1940	65,397	251 8.30 7.80
1939	58,771	247 9.80 9.15

\*Receipts and average weight for week ending Feb. 27, 1943, estimated.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep Lambs
Week ended Feb. 27	\$15.25	\$15.35	\$8.50 \$15.90
Previous week	15.22	15.35	8.45 15.45
1942	15.50	15.65	8.45 15.90
1941	10.90	7.60	6.00 10.90
1940	9.15	5.15	5.25 9.80
1939	10.25	7.80	4.00 9.00
1938	8.15	9.15	4.70 8.55

Av. 1938-1942 \$8,700 250 \$9.00 \$9.30

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, March 4:

	Week ended	Prev. week
	March 4	week
Packers' purchases	38,546	42,415
Shippers' purchases	20,693	24,465
Total	59,539	61,830

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during January, 1943:

	Jan. 1943	Dec. 1942	Jan. 1942
	Per cent.	Per cent.	Per cent.
Cattle—			
Steers	49.69	41.38	49.52
Cows and heifers	46.77	55.34	47.14
Bulls and stags	3.54	3.28	3.34

	Jan. 1943	Dec. 1942	Jan. 1942
	Per cent.	Per cent.	Per cent.
Hogs—			
Sows	44.39	46.75	45.56
Barrows	55.03	52.32	53.98
Stags and boars	0.58	0.93	0.46

	Jan. 1943	Dec. 1942	Jan. 1942
	Per cent.	Per cent.	Per cent.
Sheep and lambs—			
Lambs and yrds	85.01	81.12	93.68
Sheep	14.99	18.88	6.32

At 20 markets: Cattle Hogs Sheep  
Week ended Feb. 27 212,000 485,000 265,000  
Previous week 230,000 469,000 279,000  
1942 213,000 418,000 211,000  
1941 174,000 405,000 255,000  
1940 167,000 473,000 233,000

At 11 markets: Cattle Hogs Sheep  
Week ended Feb. 27 321,000 364,000 266,000  
Previous week 320,000 350,000 268,000  
1942 345,000 411,000 284,000  
1941 341,000 411,000 284,000  
1940 325,000 384,000 265,000

Get in the scrap! Scour your plant for unused equipment and materials.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended Feb. 26:

	Cattle	Calves	Hogs
Week ended Feb. 26	887	85	16,620
Last week	982	112	15,429
Last year	1,675	195	14,871

## SLAUGHTER REPORTS

Social reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Feb. 27, 1943:

CATTLE			
	Week ended Feb. 27	Prev. week	Cor. 1942
Chicago	20,851	23,284	26,860
Kansas City	16,651	16,336	20,151
Omaha	19,462	19,891	20,069
East St. Louis	10,016	9,400	11,594
St. Joseph	7,535	7,154	7,393
St. Louis	11,958	11,253	9,968
Wichita	3,889	4,360	5,446
Philadelphia	1,361	1,358	2,043
Indianapolis	2,311	2,235	2,468
New York & Jersey City	8,496	8,556	8,568
Oklahoma City	1,118	4,675	5,205
Cincinnati	2,726	3,834	2,770
Denver	4,555	4,975	4,958
St. Paul	12,553	12,117	17,887
Milwaukee	2,657	2,332	3,962
Total	129,351	130,490	151,520

\*Cattle and calves.

## HOGS

Chicago	99,211	39,260	85,643
Kansas City	29,375	46,131	28,528
Omaha	45,775	60,187	30,437
East St. Louis	61,347	70,481	49,957
St. Joseph	12,954	11,642	11,858
St. Louis	35,787	38,443	24,837
Wichita	7,825	9,066	7,942
Philadelphia	10,000	12,000	10,000
Indianapolis	15,171	16,086	20,322
New York & Jersey City	40,859	39,482	37,162
Oklahoma City	11,015	10,289	8,902
Cincinnati	12,176	13,540	18,729
Denver	12,514	12,967	8,845
St. Paul	50,775	48,468	35,148
Milwaukee	8,684	7,469	8,435
Total	459,380	437,834	392,686

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

## SHEEP

Chicago	22,192	19,180	43,947
Kansas City	22,550	24,515	27,764
Omaha	29,876	29,641	27,418
East St. Louis	9,150	18,188	4,296
St. Joseph	14,456	17,235	17,105
St. Louis	18,945	18,712	15,298
Wichita	4,074	2,421	5,254
Philadelphia	2,396	1,800	2,191
Indianapolis	1,433	2,721	2,721
New York & Jersey City	49,071	48,468	56,963
Oklahoma City	1,531	1,179	2,418
Cincinnati	817	402	672
Denver	12,490	10,109	7,232
St. Paul	16,297	18,583	18,407
Milwaukee	1,616	1,944	1,150
Total	206,431	214,464	232,624

\* Net including directs.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending February 27, 1943.....	6,612	1,415
	Week previous .....	5,412	1,813
	Same week year ago.....	7,904	2,173
COWS, carcass	Week ending February 27, 1943.....	966	1,449
	Week previous .....	610	1,821
	Same week year ago.....	424	2,067
BULLS, carcass	Week ending February 27, 1943.....	101	50
	Week previous .....	344	20
	Same week year ago.....	442	787
VEAL, carcass	Week ending February 27, 1943.....	4,183	309
	Week previous .....	3,222	307
	Same week year ago.....	12,409	496
LAMB, carcass	Week ending February 27, 1943.....	19,221	18,997
	Week previous .....	17,100	6,473
	Same week year ago.....	39,506	13,460
MUTTON, carcass	Week ending February 27, 1943.....	2,070	218
	Week previous .....	2,705	1,142
	Same week year ago.....	1,992	445
PORK CUTS, lbs.	Week ending February 27, 1943.....	795,181	267,238
	Week previous .....	834,150	230,608
	Same week year ago.....	2,954,635	301,473
BEEF CUTS, lbs.	Week ending February 27, 1943.....	140,580	...
	Week previous .....	132,483	...
	Same week year ago.....	160,538	...

### LOCAL SLAUGHTERS

CATTLE, head	Week ending February 27, 1943.....	8,433	1,381
	Week previous .....	8,558	1,258
	Same week year ago.....	8,658	2,043
CALVES, head	Week ending February 27, 1943.....	10,277	2,293
	Week previous .....	9,991	1,850
	Same week year ago.....	10,723	2,492
HOGS, head	Week ending February 27, 1943.....	39,212	14,900
	Week previous .....	38,722	14,663
	Same week year ago.....	39,193	13,359
SHEEP, head	Week ending February 27, 1943.....	49,051	2,296
	Week previous .....	48,428	1,809
	Same week year ago.....	56,951	2,191

Country dressed product at New York totaled 9,221 veal, 9 hogs and 306 lambs. Previous week 7,429 veal, 16 hogs and 306 lambs in addition to that shown above.

## CANADIAN LIVESTOCK PRICES

	GOOD STEERS		
	Week ended Feb. 25	Last week	Same week 1942
Toronto	\$11.64	\$11.81	\$ 9.75
Montreal	12.85	12.10	10.35
Winnipeg	11.00	11.16	9.15
Calgary	11.50	10.75	9.25
Edmonton	10.75	10.75	8.75
Prince Albert	9.50	9.50	8.50
Moose Jaw	10.75	10.40	8.50
Saskatoon	10.20	9.75	7.90
Regina	10.00	10.00	8.25
Vancouver	12.00	9.50	
	HOG CARCASSES B1*		
Toronto	\$17.01	\$16.94	\$15.25
Montreal	17.35	17.40	15.30
Winnipeg	15.86	15.65	14.43
Calgary	15.60	15.65	14.05
Edmonton	15.60	15.65	14.00
Prince Albert	15.50	15.45	14.05
Moose Jaw	15.60	15.35	14.05
Saskatoon	15.50	15.35	14.10
Regina	15.55	15.35	14.15
Vancouver	16.55	16.55	14.93
*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.			
	VEAL CALVES		
Toronto	\$15.74	\$15.91	\$14.00
Montreal	16.65	17.25	13.95
Winnipeg	14.25	12.50	12.50
Calgary	12.00	12.00	10.75
Edmonton	12.50	12.50	10.50
Prince Albert	13.00	12.50	10.00
Moose Jaw	12.00	12.00	10.50
Saskatoon	12.25	12.00	11.50
Regina	11.75	12.75	11.25
Vancouver	12.00	12.00	
	GOOD LAMBS		
Toronto	\$15.50	\$15.50	\$12.70
Montreal	14.00	14.00	11.15
Winnipeg	12.75	12.75	10.25
Calgary	12.75	12.75	10.25
Edmonton	12.50	12.50	10.25
Prince Albert	12.50	12.25	10.25
Moose Jaw	12.25	12.25	10.50
Saskatoon	12.85	12.25	10.50
Regina	12.00	12.00	
Vancouver	12.00	12.00	

### WEEKLY INSPECTED KILL

During the week ended February 26 the slaughter of cattle, calves and sheep under federal inspection showed increases over a week earlier while hog kill showed a decline. Compared with the corresponding week a year ago the cattle slaughter was the only class to show a reduction. While the hog kill last week was smaller than a week earlier it stood quite a bit larger than the corresponding week in 1942.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 1, 1943, as reported by the Food Distribution Administration:

CATTLE:	Steers, good.....	\$ 16.15		
	Cows, medium to good.....	12.25@13.50		
	Cows, cutters and common.....	10.00@12.00		
	Cows, trimmers.....	9.50 down		
	Bulls, good.....	14.00@14.50		
	Bulls, medium.....	13.00@13.50		
	Bulls, cutter to common.....	10.50@12.50		
CALVES:	Vealers, good and choice.....	\$18.50@20.00		
HOGS:	Hogs, good and choice.....	\$15.75		
LAMBS:	Lambs, good.....	\$16.50		
Receipts of salable livestock at Jersey City market for week ended February 27, 1943:				
Cattle	Calves	Hogs* Sheep		
Salable receipts.....	754	1,250	33	670
Total, with directs.....	6,311	9,625	16,828	43,570
Previous week:				
Salable receipts.....	550	1,173	18	108
Total, with directs.....	6,068	7,055	15,186	54,599

\*Including hogs at 31st street.

Watch the Classified Advertisements page for bargains in equipment.

# CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Position Wanted

### GENERAL SUPERINTENDENT

Desires connection with aggressive organization. Specialist in manufacturing high grade product, including war and peace time canning. Good reason for wanting change. Best of references. W-268, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MANAGER—Superintendent wants to change positions. Good reason for so doing! Practical, progressive and have had a vast experience. Draft exempt. Want a permanent connection. Know all phases live stock, manufacture, distribution, costs, labor, etc. W-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT desires permanent connection with reliable concern. Years of experience in all departments. At present employed. Good reason for desiring change. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BALTIMORE hotel supply house handling fabricated beef—lamb—pork to defense plants, institutions, etc., would like to add some exempt business brokerage account for Western or New York house permitted to fabricate (very reputable only). Will guarantee accounts if necessary. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Wanted: Experienced Corned Beef Pumper.

Artery method; Chicago packer. W-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Beef Butchers; Hog Kill and Cut Butchers; Tank Helpers; Casing Helpers; etc. Modern plant in Northern Ohio. Good pay and full time hours. W-274, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Sales or other position in packing plant in the New York area by canned meat salesman. Best references. W-269, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

EXPERIENCED meat canning man available. Capable of taking complete charge of production. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MEAT canning and/or dehydration; experienced packinghouse operator desires opportunity to learn practical operations, starting as assistant foreman. 22 years' actual supervisory and administrative experience; all plant operations. Government regulations. W-272, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Men Wanted

### PLANT MANAGER

FOR middlewest meat packing plant. Must have administrative ability to manage completely a plant running all operations employing 2000 people. College degree with minimum of 5 years' experience in the meat industry required. Write giving essential information about yourself and experience. All replies confidential. W-252, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Meat Canning Foreman—experienced. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

RENDERING and hide foreman wanted with successful past record from small or medium sized plant, to supervise large rendering plant. State age, experience and draft status. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Plant superintendent for middle west meat packing plant. Necessary to be familiar with present day B.A.I. requirements. State age, experience and draft status. W-271, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Baby Boss Hog Dehairing Machine. Good condition. Price \$500.00 f.o.b. READING BERKS PACKING CO., INC., 307 Blagaman St., Reading, Pa.

Undisplayed; set solid. Minimum 20 words, \$3.00; additional words 15¢ each. "Positive Headed," special rates: minimum 20 words, \$2.00; additional words 10¢ each. Copy address or box number on four words. Headline 75¢ extra. Listing advertisements 75¢ per line. Displayed \$7.50 per inch. 10% discount for 3 or more insertions.

## Equipment for Sale

### DEHYDRATORS—ATTENTION!

FOR SALE: Dryers—various sizes and types: 2-H.P. 500 and 250-ton Hydraulic Tankage Presses; 3—Vertical Cookers or Digesters, 10' dia. x 4'10" high; 1—2 1/2 C. Mills & Merrill Hes. x 250-ton motor driven Ice Machines; hundred of tons refrigeration pipe; 2—4x8 and 4x9 Lard Rolls; sausage equipment; power plant equipment; 50 Large food Tanks. Inspect our stock at 25 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE. Consolidated Products Co., Inc., 14-19 Park Row, New York City, N. Y.

FOR SALE: Baby Boss Hog Dehairing Machine. Good condition. Price \$500.00 f.o.b. READING BERKS PACKING CO., INC., 307 Blagaman St., Reading, Pa.

ONE 8x10x12 March Steam Pump. Oil and needs new valves and packing, otherwise in good condition. W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment Wanted

### WANTED

DOUBLE Effect Swenson Glue Evaporators; 100 gallons per hour capacity. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: one used Laabs Cooker or similar, 6,000 to 8,000 lb. capacity. One Cracking Press and Expeller. Two Floor Scales. State location, condition and price crated ready for shipment. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Plants Wanted

### WANTED TO RENT

SAUSAGE PLANT for duration, to manufacture a cereal product, not making any kind of lunch meats. State size refrigerating coolers, size, etc. size, boiler size building, amount rent. Location of plant immaterial. W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANT to buy or lease small BAI packing plant in Indiana, Ohio, Michigan or New York. About 75 cattle daily. We have contracts and can operate. F. D. Davis, P. O. Box 148, Topeka, Kan.

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